

THE FLOWER- GARDEN.

S H E W I N G

How all Flowers are to be ordered,
the time of Flowering, the taking up of
the Plants, and the increasing of them
by Layers of Sets, Slips, Cuttings,
Seeds, &c. with other necessa-
ry Observations.

By *W. H.*

To which may be added the com-
pleat Vineyard, shewing how to
plant and order Vines, by the
same Author

Susanna Tatchell

L O N D O N :

Printed by *H. B.* for *William*
Crook at the *Green Dragon* With-
out *Temple-Bar.* 1671

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THE T A B L E.

A *Conitum.*
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Amaranthus.
Animones.
Apples of love.
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Aspodils.
Auricula's.

B.

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in-Trefoile.
ars-Ears.
e-Flower.
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ack Helabore.
blem-bottles.
ladder-nut.
albus Violets.

C.

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Carnations.
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D.

D.

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E.

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F.

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O.

Of a Nursary.
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raised of seed which
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T.

*Thorn-Apples,**Time.**Tode-flax.**Tree trefoile.**Tree-Nightshade.**Trefoile.**Tulips.*

V.

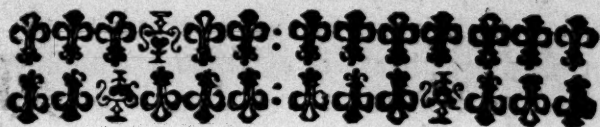
Virgins bower.

W.

*Wall-flowers**Winter-Cherries.**Winter Gilliflowers.**White Hellibore.**Woody St. Johns-w.**Woodbine.**Woolfs-bane.*

Y.

Yellow Lark-b.



THE FLOWER GARDEN.

VV Hosoever they are that intend a Flower Garden, ought to have either a Nursery, or else some convenient place in the Kitchin Garden, both for the making of hot Beds whereon to raise tender Plants (by seeds) that will not indure the Winter, and also to have other necessary Beds of good earth, fit to sowe such seed on, that require not so great heat, which may be removed immediately into the Flower Garden, or else set in order, or let remain there until such time as they bear Flowers ; as those that are double, and such other as are acceptable, may be transplanted into such places of the Flower Garden as you see convenient.

And there ought alwayes to be kept in areadiness for this purpose several sorts
B of

of Dung, every sort by it self, mixing Lime with some, so that after it hath continued a while and is putrified and molder into small particles in sifting, it may be then applied with discretion, according to the nature of the ground, and quality of the Flowers.

If the ground be cold. as Clay ground usually is, or moist as Fenny ground is, then Pidgeons, Hens, or Horse Dung, is the best; if hot ground, Hogs Dung well rotted is good, and for all Flowers and tender Plants. Sheeps dung mingled with Earth well rotted is good, being finely sifted, or in some cases very good mould alone is used, but especially for the raising of choice seeds, the Earth of Willow is the best; the last mentioned sorts of Dung are also good to be steeped in water, for to water Seeds and tender Plants with, for the bringing them up till they are more strong; and also to water young Layers with, provided the season be not too very hot.

Of a hot Bed.

A Hot Bed ought to be made of Horse-dung, with Straw or Hay amongst it, newly taken from the Stable, and laid of what breadth & length you think you shall have occasion for, a yard or four foot thick or more, binding it about with Hay, or Straw-bands, to keep it handsome up together; then lay fine rank sifted mould on it four inches or about five fingers breadth in depth: then Arch or Roof it over with Sticks so as to bear up your Tilt, Mats, Straw or what you intend to cover it with: and being close covered, let it remain for the space of four or five dayes until the violent heat be a little over, and then give it some Air, and sow your seeds thereon, endeavouring afterwards as high as you can to keep it in a temperate heat, and when your seedlings are green, Air them at convenient times when winds and cold, or much wet will not much offend them, using besides Mats to cover them, with cap Glasses or Casements as well on this as when they are planted on the second Bed, or else where at all such times are necessary; as your Plants grows strong

either remove them to another Bed less hot, or else plant them in good Earth abroad in your Garden, where they may stand to Flower, watering them at all seasonable times.

Flowers raised by seeds sown on a hot Bed are, *Nerfortians*, Bind-weed, *Amaranthus*, *Africanes*, Marvile of peru, &c. There are other choice and tender seeds sown on hot Beds, some of which more properly belong to the Kitchen Garden as Melons, Gourds, Cucumbers, early Lettice, &c.

Nerfortians, flower in *September* and are raised from seed sown on a hot Bed in *March*, and when the Plants are pretty strong and the heat of the first Bed faileth, they are to be removed with some of the same mould about the root to a second hot Bed, and in *May* removed from thence into good ground: and where they may be most in the Sun, till they flower and bear seed.

Bind-weed, the greater kind flowereth in *September*, and they are every year raised by sowing the seed on a hot Bed, and afterwards replanted in such order as other nice plants are.

Amaranthus or *Flower-gentle*, do most commonly flower in *August*, or *September*, and they are raised from seed which ought
to

to be sown on a hot Bed in *March*, and to have them forwardly to bear good seed, when the heat of the first bed faileth, being now pretty well grown up, remove them with the mould about the root altogether to another hot bed, and then again in *May* transplant them into such places (the Earth being made very good) that lye to the Sun where they may stand all the Summer to flower and seed.

Africanes, or *French marigolds*, flower in *August* or *September*, ; and are raised by seed sowed on a hot bed in the end of *March*, or the beginning of *April*, and when the plants are grown up almost a foot, or at least when they are reasonable strong, they may be removed into the Garden in good Earth in the out borders where they may have room and stand in the Sun to flower and seed.

Marvile of *Pern*, do commonly flower from *July*, until cold mornings check them, they are raised of seeds which are to be set in the moneth of *April* in a hot bed and afterwards removed into the Garden where they may have the most benefit of the Sun; and so will they flower the sooner, but if they bear not seed the first year, then cover them from the cold in winter, and the next Summer they will be forwardly plants for seed ; or the roots may be

taken up at the beginning of Winter, and dried, and kept in a box of Wooll, and being let in good mould again in *March* they will then prosper.

*Of Plants and Flowers raised of seeds
which are ^{not} sown on hot Beds.*

First sweet-Marjoram, and sweet-Basil, although they bear no beautiful Flowers yet for their odoriferous scent may properly here be added because they are often put into Nosegayes, Sweet-waters, Perfumes, &c. Red-Sattin flower, Snails and Caterpillers (Flowers so called,) everlasting Pease, scarlet Beans, Lupines, Candy-Tufts, Love-Apples, Stramonium or Thorn-Apples, Nigella or Fennel flowers Herb-mullen, Indian-Cresses or yellow Larks-heels, Larks-heels or Larks-spurs, Corn-flower, Thistles, Fox-gloves, Tode-flax or Wild-flax, Snap-Dragons, Colombines, double-Hollihocks or garden-Mallows, these are flowers raised every year or every second year at the least, of which in order as followeth.

Sweet-Marjoram, is raised of seed, it being every year sowed in *Aprill*, upon good and fine mould, by reason it is often put in Nosegayes, the pleasant scent thereof

thereof much comforting the Brain.

Sweet-Basil, is raised from seed sown in *April*, in very good sifted-Earth, and is commonly used for those intents, and purposes as *Sweet Marjerom* is.

Red-Satten-flower or *French Honey-Suckles* flower in *June* and *July*, and they are raised from seed, being sown in *April*, but for the most part they flower not until the second year after they are sown, and then the seed ought to be preserved for increase.

Snails and *Caterpillers* (Flowers so called from the multitude they have with those Animals are all the sorts raised from seed sowed in *April*, which must be supported when they are grown, they cannot be properly called Flowers, but they have very pretty heads.

Everlasting Pease, so called because the Root continueth long, and they are called Pease, because the grain is much like unto Pease, they are raised of seed sowed in *March*, which for the most part it is two or three years, before it beareth flowers, and grain, and ought to be supported when it is grown up, the branches thereof dying every year in Winter.

Scarlet-Beans or *Scarlet-Kidney-Beans*, are raised every year of seed, being set in good ground where the Sun hath re-

fection in the moneth of *April*, they will climbe up bushes or sticks set for that purpose, or being spread and fastened up to a Wall, their scarlet Flowers make a very pretty shew, for they have more or less blossomes growing on them for several moneths.

Lupines, all the sorts of them, are every year raised from the seed, being set in good mould in *March* or *April*, according as the season happeneth to fall out, for which your own reason may best instruct you.

Candy-tufts, Flower in or neer the moneth of *July*, and are raised every year from the seed being sowed in *April*.

Apples of Love are planted, not for any flower they bear, but for the rarity of them, they are raised of seed, which ought to be sowed in rank and fine earth in *April*, and being carefully watered afterwards the fruit will be ripe about *September*.

Stramonius or *Thorn-Apples* are every year raised from seed, either by the same which falleth from the Fruit when they are full ripe, in the same place where they grew, or else the seed may be gathered when it is black, and full ripe, and kept until *March* or *April*, and then sowed in good and rank Earth in the Sun; but the best time in my opinion is to sow it in *September*.

ber or *October*, and then it will yeild good seed the Summer following, this Plant is made much use of in Chyrurgery.

Nigella or *Femel-flower*, doth commonly bole or begin to flower and seed in *June* or *July*, and they are raised from seed being sown in *March* or *April*; but I have seen them grow again by the seed that hath fallen from them in the same place,

Herb mullen, all the kinds hereof do flower in *May* or *June*, and they are for the most part raised by seed: being sowed at the time as other seeds are, they usually bring forth flowers the second year, yet the roots of some of them continue two or three years, or more.

Indian-Cresses or yellow *Larks-heels*, flourish much in *July*, and are flowering more or less from that time until cold mornings come to nip them, they are raised of seeds which must be sown in very good mould in *April*; and it is necessary to be very cautious of having good and ripe seed, for that is a main property in raising any sort of plant or flower, for if the seed be not good, you may very well fail of your expectation.

Larks-heels or *Larks-Spurs*, do flower about the end of *June* in *July* or *August*, and they are raised of seeds, which may be sown, as other seeds in *March*, or in the beginning

ginning of *April*: but the seed that fallerh from them will come up in the same place the next Spring; or if you please you may sow some of the seed as soon as it is ripe, defending it a little from Frosts in Winter, and then they will be forwardly and bring forth good seed in Autumn following.

Corn-flower or *Blen-bottles*, there is of these Flowers many different colours, the most of which, flower in *June* or *July*, the rest in *August*. and are all raised from seed, being sowed about *September*, and it will be ripe to gather again, towards the latter end of *August* the next year.

Fox-gloves, the most part of them flower in *June* and *July*, the rest in *August*. they are raised of seed, which ought to be sown in good fine Earth in *April*, and then in *September*; they may be removed and set in more handsome order, they flower not until the second year.

Wild and *Toad flax*, of all sorts, flower in *July* and *August*. and the seed is ripe about *September*, and it must quickly after that time be sowed again, in such ground, and in such a manner as other seeds are.

Snap dragons, flower in *May*, *June* and *July*, and are raised from seeds, being sowed in good and fine Earth, as other seeds are, they bear flowers the second year, and the seed is usually ripe in *August*; They may

may also be raised by setting the slips in *May* or *June*.

Colombines, flower about the latter end of *May*, and are commonly raised by sowing the seed in good and fine *Earth* in *April*, which in two years space will bring forth Flowers, and then the best may be chosen and removed into places convenient where they may stand three or four year, and in the interim you ought to provide more to supply their room, casting the old away as little worth.

Double-Hollibocks, or *Garden mallows*, flower in *August* and *September*, and they are most commonly raised by seed, which may be sown in *April*, and then they will bear Flowers the second year, which in *October* the best may be made choyce of and removed into the Flower garden where they may stand some considerable time, for they last many years.

Double-Poppies, flower for the most part in *June*, and are raised from the seed, of which it beareth great store inclosed in a head which may be gathered when full ripe, and the seeds sown as other seeds are quickly after; or else it may be sowed in *March* or *April* following; but it will grow again for several years together by the same seed that falleth down in the place where they grew, for they are very apt to prosper.

Time

There may besides these many other flowers be raised from the seed, the most part of which are of longer then a year or two years continuance as,

A *Nemones.*
Asphodels.
Anricula's.
Bears-ears.
Bell flowers.
Bulbous-Violets.
Carnations.
Cistis.
Conslips.
Crocusses.
Crown-Imperials.
Cyclamen.
Daffodils.
Daisies, some few.
Flower-de luces.
Flowers of Bristol.
Flowers of the Sun.
Fraxinella's.
Fritillaries.
Gilliflowers.
Helebores.
Hepatica.
Honey-Suckles.
Iacinths.
Lady-Smocks.

Liver-wort.
Lychnis Calcedonica.
Meddow Saffron.
Meddow Sweet.
Mizerious.
Moly.
Narrisses.
Night shade.
Oxlips.
Paonies.
Pinks.
Primroses.
Rosemary, of Spanish-Saffron. (seed.
Sow-bread.
Spanish-broom.
Star-flowers.
Strawberry-tree.
Sun-flowers.
Sweet-Williams.
Sweet-Iohns.
Tree Night-shade.
Tulips.
Winter Cherries, &c.

ALL these Flowers or Plants, may possibly be raised from seed, but because the most part of them are more properly and better raised, either from off-sets, Layers, Slips, Cuttings. &c. we will in treating thereof mention them particularly as they are best raised and increased.

Anemones, or *Emanies*, as some call them, Flower in *March*, *April* and *May*, accordingly as the ground and season of the year happeneth to be more hot or cold, and as the roots were sooner or latter set; the choycest of these *Anemones* must be set in very good sifted mould in some place that is not too much in the Sun, in the moneth of *September*, all those which have broad leaves may be set three fingers deep.

Anemones with narrow leaves, flower about the same time as the other do, *i. e.* in *March*, *April* or *May*, they must be planted in very good Earth as the former were in the moneth *October*, which is a moneth latter then the other; and if you desire to have some Flower very late, then keep of the worser sort out of the ground until *February*, and then plant them in some good Earth in a shady place: some do put Willow Earth to each root, the

the root having been steeped some time before in warm water.

If the *Anemones* of all sorts like their Ground and prosper well ; that is having good Flowers and large Stalks they may then stand the longer ere they be taken up as till *June* or *July*, but if they seem but weakly Plants take them up sooner ; however when the leaves become yellow and withered, it is time to take them up in which operation great care must be taken that you break them not, for if you do they prosper not so well when they are set again.

They may be kept in Sand a moneths time after they are taken up, and then put them in Papers writing the names thereon and so keep them in a dry and cool place until you set them again, great variety of these Flowers are raised from seed which seed ought to be chosen from the best and strongest Flowers, which is in December unto *May*; this seed must be gathered still as the Down riseth or else it is lost by the Wind, it may be seperated from the Down by rubbing it in dry Sand, the seed may be sowed from the middle to the latter end of *August*, in rich and very fine Earth very thick, either on Beds or in Boxes half a Finger depth, and when they appear above ground, you may then

sift a little more light Earth on them, watering them a little at the first sowing; and in Winter to defend them from cold, you must cover them with Straw Mats, &c. born hollow that it touch them nor, and in *August* following they may be taken up and planted again in order, where they may remain until they flower, which will be in three or four years at the furthest, and then you may dispose them in your Garden as you see good.

Aspodils the most part of them flower in *May* and *June*, the rest somewhat later, they are increased by taking them up, and parting the Root when the Stalk is dry, and then quickly planting them orderly again.

Lilly Aspodils and *Spider-worts*, flower in *May* and *June*, they are increased by taking them up once in two or three years, and parting the Roots; they will grow in any indifferent ground: *August* is the best time to transplant them.

Anricula's or *Bears-Ears*, flower in *April* or *May*, and it may possible so fall that some of them may flower again about *August*, they must be planted in rich soil: they are increased by taking them up towards the latter end of *August*, and parting the Roots, planting them presently again in very good and fine sifted Earth, or Earth

Earth of Willow, in a place that is somewhat shaded and at a pretty good distance from each other, that they have room to spread; once in two years they may be taken up, that so the ground where they grew may be amended; varieties of these Flowers are raised from seed with much trouble.

Bears-Ears, see *Auricula*.

Bell Flower or *Sateririous*, flower about the middle of *May*, many of them grow wild; and may be digged up and planted in Gardens in *June* or *July*, in a shady and barren place (not in fat Earth) watering them a little; they are increased by parting the Roots; or by the seed sowed soon after it is ripe.

Bulbous Violets flower from *February* until *May*, being increased by off-sets and may be taken up and kept until *August* or *September* before you set them again.

Carnations or *Gilliflowers*, red and white, scarlet and white, purple and white, of each of these there is many and great varieties, they flower in *July* and *August*, and are increased by layers, or raised from seed, it being preserved from the strongest of them, and carefully looked unto in Autumn or else it will be lost with the wind.

In the moneth of *April* these seeds may be sown very thin after rain, on a Bed of good fresh Earth; and if the time prove dry afterwards, then water them a little, and when they are pretty well grown up, chuse a wet time if you can to remove them, and so plant them again in rows where they may stand in the East Sun; and it may be the next year they may bear Flowers, and then you will perceive which are double to be esteemed, and which are single to be rejected and cast away. And if you place them in pots, then fresh Earth is to be chosen; and observe as well in watering these, as most other Flowers or Plants that require it, to water them in the morning until the latter end of *April*, or thereabouts, whilst the weather is indifferently cool, and afterwards when the weather is hot, it is best to water them in Evening; and if you suspect that your pots receive too much wet by rain, then lay them down upon one side to prevent it.

Cistus, they flower in *June* or *July*, and are raised from seed being sowed in very good rich Earth, towards the latter end of *February*; or they are increased by new Plants taken from the old Tree, and planted in good Earth, and carefully looked unto; the seed is usually ready to be

C

gathered

gathered in *August*, or beginning of *September*, which must be diligently looked too or else it is apt to be all lost.

Consylips and *Oxlips*. flower from *March* until *May*, and some of them continue long in Flower, and they are increased by parting the Roots as *Primroses* are; yet they may also be raised by seed, if that which be good be chosen and sowed in very good Earth in *September*; then the effects thereof may be seen the spring following.

Crocusses, of which there is many sorts; those of the Spring flower in *February* and *March*, and are increased rather by the Root then by seed; they are very apt to grow although it be but ordinary ground, and they may be taken up when the leaves are withered and kept dry until *October*, and then planted again.

Crocusses, Autumnal or *Crocusses* that flower in *September* or *October*, are most properly increased by the Roots which are very apt to grow and increase, and when the Fibres are withered they may then be taken up and kept dry until about *August*, and then planted again. And if they stand more then one year they increase very much the more.

These Flowers may be raised of seed if it be chosen ripe and good, and sowed in very

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ry fine Earth, and once in two years removed in or about *July*, and set in good order, provided the ground be very right and good, so that they may there remain until they bear Flowers.

Crown Imperial, flowereth in *March* or *April* and are increased by the off-sets, that you may have from the greater Roots being taken up in *June*, when the stalks are dry, and planted again in *August*.

Cyclamen or *Sow bread*, (the Herb so called) that which is called the Spring *Cyclamen* flowereth in *April* or *May*, the Summer soyl: *Cyclamen* flowereth in *June* or *July*, and the Autumn *Cyclamen* flowereth in *August* and *September*; They are not often moved, but the best time to transplant them is in *June* and *July*; they are raised by sowing the seeds soon after they are ripe, in light and good Earth, covering them from the Frost the first Winter and when they are two years old they may be transplanted.

There is several sorts of *Daffodils*; those that bear only one Flower ought to be taken up every other year in *June* or *July*, keeping only the principal Roots dry until *September*, and then set them again, they flower in *March* and *April*.

Rush-Daffodils flower in *April*.

Bastard Daffodils flower in *March*, and

if any will sow the seed of *Daffodils* let them sow it in *September*, and let it remain three or four years, and then in *June* take up the young Plants and plant them presently in rows in good Earth.

The seed of the *Sea Daffodils* being sown may stand ten years unremoved.

Daffodils that have several Flowers on one Stalk, do flower in *April* and *May*, and are for the most part increased by offsets, nor are they to be often taken up because they endure well the cold.

Dasies flower in *April*, and are increased by parting the Root, and setting them abroad where they may not be too much in the Sun either Spring or Fall; and being watered a little they seldom fail growing.

Flower-de-luces flower one kind or other of them from *April* until *July*, before they have all done, and as soon as the leaves are dried down they may be taken up and kept dry until *August* or at the furthest *September*, and then order them in all respects as *Tulips* are, but there is some of these which may remain in the ground without removing several years, they may also be raised by the seed.

Flag flower-de-luces, flower in and near the month of *May* & may remain several years in the ground but the best time to transplant

plant them in or neer *September*, and are increased by parting the Roots.

Dwarf flower-deluces, do commonly flower in *April*, *May* or *June*, accordingly as the season, ground, and place where they are planted happeneth to be, (which also causeth much difference in the late or early flowering of other Flowers) they increase by parting the Roots, and they will grow almost in any ground, and may be removed and planted in *September*.

Flower of *Bristol*, *Champion* or *Non-such*, do flower from *June* or *July*, and so they remain flowering more or less of them until *September*, the *Champions* are increased by taking slips from the old Root, and planting them in *August* or *September*, which you must do every year, *Non-such* are increased by taking the young Plants which come up in *March* from the old Root, and planting them in ground that is not too hot or rank.

Flowers of the *Sun*, do commonly flower about *August* or *September*; and are yearly raised of seed sown in good rank mould where they may have the benefit of the *Sun* in *April*, and the seed is ripe in *Autumn*; this should have been mentioned before but that it was forgotten.

Fraxinella's flower in *June* and *July*, and is increased by taking of new Plants from

the old Roots in *March*, which will indure long without moving; the seed is ripe in *August*, and must be very diligently and timely looked for or else it will be lost, these may also be raised from the seed sown in *February* in very good Earth.

Fritillaries, flower from the latter end of *March* until *May*, and are increased by the Root which must be taken up in *July* and planted again in *August*, they are also raised from seed.

Gilliflowers, either *Wall-flowers* or *Winter Gill-flowers* do flower in *March*, *April* and *May*, and they are increased by slips being set in *March*, on a Bank under some South-wall to defend them from cold in *Winter*.

Stock Gilliflowers do usually flower in *April*, and some of them continue part of the Summer; they are for the most part raised from seed, it being sowed in *April* which is the best time, it must be sowed on a Bed of good and fine Earth very thin, and when they are grown up Fingers length or more, then in the most rainy time you can meet with remove them, and presently plant them again in the same Bed or of some other at a reasonable distance; and when they have remained so planted a while longer, then take them up the second time, and plant them

derly abroad so that they may be well rooted before cold weather that they may the better indure the Winter, there are sometimes double ones happen of those which are sowed : but the most part of them which are double are raised from slips taken from old Plants which are double, which must be shaded and watered for a time after they are planted.

Queens Gilliflowers or *close-Siences*, as some call them, are in flower in *May*, *June* and *July*; they are raised from the slips or branches thereof, they ought to be set in places that are somewhat shaded and must be watered after they are planted, they are also raised from seed.

Helebore, the black flowereth at *Christmas* all others for the most part flower in *May* and *June*, they are raised from seed, and indure long in the ground without removing; and most of them are easily made to grow.

Hepatica or *liver-worts* flower in *March*, they are increased by parting the Roots, or by sowing the seed in Willow-earth and after planting them forth in good and rank ground.

Honey-Suckles, (the Herb so called) flowereth in *May* and *June*, and is raised from the seed, being sowed in any indifferent ground in *February* or *March*, &c.

Iacincths, flower from *April* until *August* if we consider all the kinds, and are increased by off-sets, being taken up and re-planted in *August*; they ought not to be kept long above ground.

Lady-Smocks double, flower in *April* for the most part, and are increased by parting the Roots either early in the Spring or else in Autumn, and planting them in ground that is naturally not over dry.

Liver-wort, see *Heptica*.

Lychnis Calcedonica, see Flowers of *Bristol*.

Meddow-Saffron, flowereth in *September* and *October*; they are increased by the root being apt to grow, and must be taken up when the leaves are dry; and so kept forth of the ground dry until the latter end of *August* or *September*, and being then planted or set they quickly flower.

Meddow-sweet, one sort thereof may very fitly be here mentioned for the pretty Flower and Buton it beareth: it is in its prime in *May* and *June*, it may be raised of seed sown in Autumn, in good Earth not too full of Dung but pretty moist, and then the roots will indure some years.

Mixerions, some or other of them flower from

from *January* unto *April*, they are increased by seed, or sowing the Berries in *July*, In good Earth, and the second Spring they will come up, and in a year or two after they may be removed and placed elsewhere as is found most convenient.

Molys, the most part of them flower in *May* and *June*, they are increased by the Roots, which may be taken up when the Stalks are dry; and the principal Roots only planted again, but they need not be removed often: it may also be raised of seed.

Narrisses, see *Daffodils*.

Night-shade, flowereth towards the latter end of *May*, or in the beginning of *June*, and is increased by Layers, or else by sowing the seeds in a Box of very good Earth in *March*, so that they may be housed in Winter.

Oxlips, see *Conslips*.

Peones flower in *May*, they are increased by taking them up in *October* or *September*, and parting the Root and planting them again, they will grow in ordinary ground, and will indure seven years or more without removing: they may be raised

raised from seed but it is very long before they come to flower.

Pinks flower in *June*, and are increased by parting the Roots and Branches, or by sowing the seed; at the time and after the same manner as other seeds are sown.

Primroses both yellow and red, which are most of all esteemed and planted in Gardens, do flower in or near the moneth of *April*, and some of them continue flowering all the year, they are increased by parting the Roots about *October* or *November*.

Rosemaries, the several sorts flower in *May*, and are increased by slips, which may be set in *March* or *August*, and I suppose it may be raised from seed brought from beyond Sea, for I remember that *Rosemary* seed brought from *Spain*, into the *West-Indies*, did prosper very well.

Saffron-flowers, see *Crocus*, but bastard *Saffron* is yearly raised from seed, which seeds may be had at the Flowrists in *London*.

Sow-bread, see *Cyclamen*.

Spanish-Broom, flowereth in *May*, and is increased by Stickers or Layers, or else it may be raised by sowing the seed as soon

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as it is ripe , and it will indure being set against a South-wall many years.

Star-flowers, do most commonly flower in several moneths , according to their kinds : as in *April*, *May*, *June*, and some in *August*, and are increased by the roots, and are taken up when the Roots are indifferently dry, and may be planted again in *September*.

Strawberry-Tree, the Flowers of this Tree are not so beautiful as the Berries, which are ripe about *October* or *November*, and therefore is then in its greatest Splendour, it may be raised from seed, or else by *Layers*, which having once taken Root by a South wall, will indure some years very well.

Sun flowers grow very tall, and do for the most part flower in *September*, and are yearly raised from seed , sown or set in *March* or *April* under a warm Wall.

Sweet-Iohns flower most of them in or near *June*, and are increased by planting the slips abroad, in some moist time in the Spring, and then they will take Root and abide the Winter ; there may be variety raised from the seed.

Sweet Williams and *London-pride*, flower at the same time, and are ordered as *Sweet-Iohns* are.

Tree-

Tre-night shade, see Night-shade.

Tulips, of which in general there is three sorts, viz. *Pracoces*, *Medias*, *Serotinas*, early, middle and late flowering *Tulips*.

1. *Pracoces*, first of all Flower in *March* and *April*, and are increased from the *Roots*; by off-sets they are to be taken up about the latter end of *June*, and so kept dry until *September* or *October*, and then set orderly again.

2. *Medias* do Flower in *April* and *May*, and are increased by off-sets, and may be taken up about the beginning of *July*, and kept dry until the middle or latter end of *September*, and then planted again.

3. *Serotinas* Flower in *May* and sometimes in *June*, and are also increased by off-sets, and they must be taken up and kept dry until *September* or *October*, and then ordered and planted in all respects as the former.

In taking them up, if the ground be so stiff as to use a *Trowel*, you must have a care of spoiling them, but if the mould be so light and hollow that you can take them up with only your fingers there is no danger.

And as you take them up, lay them on
papers

papers whereon the name of each sort is written; the Earth being taken clean off them, then lay them on a broad Floor to dry, and when they are dry take off the off-sets, which may be put into a Box or paper-Bag with the name of each sort written on them; and in *August* plant all these off-sets.

All the other best Roots may be wrapped in dry papers and put in a Box, or Boxes until you plant them in *September*, or rather if the ground be hot in *October*, but in the interim you must look to them that they corrupt not by moisture, and if they do they will then become soft as you may feel, and then they are little worth.

When you plant them again let them be set in sifted Earth; in handsome Beds every sort by themselves in rows, noting every row or bed of every sort, with figures on a peice of Lead, referring to such a place in your Book, or else note them by papers only that thereby you may know every kind and how to dispose them when they are taken up again.

The most ordinary sort of these Flowers, if the Earth be good may remain two years in the ground if you please, before you take them up.

It is a good way for those that have choice *Tulips* to arch the Beds over with Sticks

or Coopers Hoops, when they are budded and almost ready to Flower, that so they may be covered in the night to defend them from Frost, Hail, great Rains and high Winds, and also from extream heat, especially when they are fully blown, for then a little Sun is enough for them ; and ordered they last in Splendour the longer.

When the leaves are faine break off the Heads unless it be of those you intend to reserve for seed.

Some increase *Tulips* by sowing the seed, by the which there sometimes happeneth many new varieties: but see that your seed be very good and full ripe ; The seed may be gathered about the middle or latter end of *July* and after they are gathered you may let them remain hanged up in the holes until the latter end of *September* or *October*, and then sow it in very good Earth: the ordinary sort in Beds not very thick or very deep; but the best way to sow the choicest seed is in Boxes, and in the best sifted Earth you can get, the time is in *March* or *April* that they will begin to appear, and then about *June* when they are two years old you may take them up and set them again, presently in rows, but it will be six or seven years before they come to be strong and bear Flowers well.

Ob-

Observe to plant your off-sets first into the leanest of your ground, and then afterwards remove them into better, and so are they more apt to prosper well.

Winter Cherries may be raised from seed, being sowed in its most natural time, that is, when the seed is full ripe, which is observed the best time to sow or set all such seed that will indure the Winter, and indeed some seeds falling to the ground of their own accord grow again, whereas being kept until Spring with all the industry that can be used will not grow.

Now all these last mentioned Flowers or Plants may possibly be raised from seed but we have particularly set down how each of them are best increased, either by seeds, off-sets, slips, &c.

Many seeds must be gathered a little before they are full ripe which may be kept in the Boles or Heads wherein they grew, and laid a little afterwards in the Sun, they will come to a sufficient maturity, which should they be let grow until they are full ripe in the open Air, you run a great danger of loosing all by wind and weather.

Of some Flowers, Flower bearing
Trees and Shrubs, as are raised
and increased from Layers, ne-
cessary for a Flower-Garden as

C arnations of all Sorts.	Shrub night-shade.
Gilliflowers.	Shrub mallows.
<i>Hypericum frutex.</i>	Shrub-Spiraea.
<i>Lasmines.</i>	<i>Spiraea frutex.</i>
Pinks.	Virginian bower.
Roses.	Woody St. Johnswort
	Woodbines, &c.

OF such which are not before treated
of I will mention as followeth in or-
der.

Hypericum frutex or *Woody St. Johnswort*, flowereth in *April*, and is increas-
ed by Layers.

Lasmines, flower in *July* and *August*, and
are increased by Layers.

Roses or *Rose-Trees*, all the many sorts
of them flower in *June* and *July*, and are
increased by Layers; they ought to be
cut with the Sheers after they have done
bearing; these may also be increased by
Suckers or Inoculation.

Shrub night-shade, flowereth in *May*
or *June*, and is increased by Layers,

Shrub

Shrub-mallows, Flower for the most part in *August* or *September*, and are increased from Layers.

Shrub Spiraea flowereth in *August*, and is also increased by Layers; *Spiraea frutex* is the same.

Virgins-bower, flowereth in *July* and *August*, and is increased by Layers: they are very fit to cover Arbours.

Woodbine, that which is double flowereth in *May*, and are easily increased by Layers, being very apt to take Root, these are fit to cover Arbours, and to be planted by Summer-houses or by Garden-houses, &c.

Woodbine which is of a more reddish colour flowereth in *June* or *July*, and is easily increased by Layers, and is fit for such uses as other *Woodbines* are.

Of such Flowers as are raised, and increased by off-sets.

Aconitum.
 Anemones.
 Aspodils.
 Auriculas or Bears-
 Ears.
 Bulbus Violets.
 Campanula.
 Cornflag.
 Crocusses.
 Crown-imperial.
 Daffodils.
 Flower-de-luces.
 Frisillares.
 Gentian.
 Gentianella's.
 Iacincths.

Lillies.
 Lilly Aspodils.
 Martagons.
 Medias.
 Meddow-Saffron.
 Moly.
 Oxlips.
 Peonies.
 Persian Lillies.
 Primroses.
 Ranunculuses.
 Star flower.
 Spider-wort.
 Tulips of all sorts.
 Woolfbane.

SO many of these Flowers as have been spoken of before, are mentioned next following.

Aconitum or *Woolfbane* flower in April, they are quickly afterwards under ground again, they are increased by off-sets, which are very apt to grow, and may be taken up and kept out of the ground until about August or September.

Corn flags, they Flower in *June* or *July*; they are increased by off-sets, and must be taken up as soon as the Stalks are withered and dry, and kept out of the ground until *August* or *September*, and then you may plant several of the Roots together, which are of the best of them, and the rest rejected as little worth.

Lillies Flower in *June*, and are easily increased by off-sets, being parted soon after the Stalks are dry; nor need these Roots be often removed, for they will indure in the ground many years.

Martagons, if we consider all the kinds, they Flower from *May* until *August*, and are increased by off-sets, being taken from the principal Root when the Stalks are withered; neither need they to be often removed.

Persian-Lillies, Flower in *April* or in *May*, at the furthest, and are increased by off-sets; being taken up and parted about *Mid-Summer* when the Stalks are dry, and then planted again in *August*.

Ranunculuses or *Crowsfoot*, do Flower most commonly in *April* or *May*, and continue long in Flower; and are increased by parting the Roots about *Mid-Summer*; when the Stalks are dry, that you may take them up; and afterwards dry the Roots, and keep them in Boxes until *De-*

ember or January, and then plant them again in good rank sandy Earth, parting the Root for increase and setting them a finger length in depth in the ground, and when they are almost ready to Flower then water them often, with Pond water, or if Spring water; then let it be such as hath stood in the Sun or Air, for two or three dayes, and the same may be observed for other Flowers: there are some *Ranunculuses* that are hardy Flowers and increase by the Roots very fast neither need they be taken up in several years.

Woolfbane, see *Aconitum*.

Of such Flowers or Plants as are increased by slips, cuttings and other ways that have not been mentioned before, which may be put in the Flower-Garden.

A *Rbor-vita.*
Bastard-Sena.
Bladder-nut.
Campions.
Dogs-teeth.
Gilder-rose.
Lavender.
Marjerom.
Mustich.
Nonsuch.

Pipe tree.
Rosemary.
Pomgranate tree.
Sage.
Stone-crop.
Southern-wood.
Sumach.
Syring, see Pipe tree.
Time.
Trefoil.

Arbor

A *Rbor vita*, or *Tree of life* so called, flowereth in *May*, and may be raised from seed or Layers.

Bastard Sena, flowereth in *May*, and it may be raised from cuttings, seeds suckers, &c.

Bladder-wort, this Tree or Bush beareth sweet whitish Flowers, and may be increased from Suckers.

Campions, Flower in *June* and more or less continue Flowering until *September*, they are increased by slips, which may be taken off in *August* or *September*, and planted so that they may receive some Root before the severity of Winter come upon them,

Dogs-Teeth, (the Flowers so called) do flower in *March* or *April*, they are raised from seed which is brought over every year from beyond Sea, which seed may be had in *London*, of several that make a Trade thereof, they may be planted in only good Earth, not too full of dung in or near *August*.

Gilder-Rose, Flowereth in *May*, and is most commonly increased by Suckers,

Lavender, the Tops of which is very sweet, and for that reason is often planted in Flower Gardens, and is raised from slips, which may be planted in the latter end

of *March*, if the time be seasonable, and the Spring forwardly, or else in *April* is time enough.

Marjerom-gentle or *Winter Marjerom*, is of a sweet and pleasant scent, and may be increased either from the slips or cuttings.

Mastick, (the Herb I mean) is of a very pleasant scent, and may be increased by slips or branches.

Non-such, most or all of them Flower in *July*, they are increased by taking young Plants in *March* from the old Roots, see before.

Pipe-tree, flowereth from *May* until *September*, it is a nice Plant and not to be dealt with by any but the curious Artift.

Pomgranate tree, flowereth in *August* or *September*, it is raised from Layers or Suckers; and being planted in good ground under a warm South-wall, and a little defended from Frost in Winter till it become pretty hardy, it may then grow a tall Tree.

Rosemary, all the sorts Flower in *May*, and it may be increased by setting the slips in the beginning of the Spring, or in the beginning of Autumn.

Sage those sorts which are sweet, or striped, are usually planted in Flower Gardens, they are increased by setting the slips in *April*.

Stone-grop, (the Tree so called) flowereth

eth in *August*, and may be increased by Layers or Cuttings set in *March*.

Southernwood, flowereth in *July*, and may be increased by setting the slips in a Pot, or Boxes, in *March*, so that they may be housed in Winter.

Sumach is raised either from the seed being ripe and good, or else by parting the Root.

Syring, see *Pipe tree*.

Time, is raised and increased by setting the slips or branches in *April*, being then most apt to take Root.

Trefoile that which is called. *Bean Trefoile* flowereth in *May*, and may be increased either by Layers or Cuttings.

Trefoile the Tree *Trefoile* I mean flowereth in *May*, and may best of all be raised by setting the slips in Boxes or Pots in *June*, whereby they may be kept from the violence of Winter.

BOOKS.

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1604

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FER



To the Right Honourable
*Edward Lord Viscount
Conway and Kilulta*, and
one of his Majesties
most Honourable Pri-
vy-Council for *Ireland*.

Right Honourable,

I Have read that one of
the greatest Emperours of
Christendom accepted of
a Flower, when it was
presented to him by one of his
meanest servants: In the one
he shewed his great Humility
in acceptation; in the other, sin-
gular love and goodwill, ha-

A 2 ving

The Epistle Dedicatory

ving nothing of more esteem
present. And so it is with
me : what I here offer at your
Honours feet , is to shew my
good will, by the powerfulness
of which, no Bonds-man is fa-
ster chained , then he that is
tyed by his own affections ; a
Captive of that quality (by
your many obligations) I now
am.

The first of this nature was
begun long since in your Honour
House of Ragly (Mr. Whitby
setting the first motion on foot,
when I was Servant to the
Right Honourable, the Lady
Viscountess Dowager your Mother
ther :) however it happend they
come abroad in an unpolished
ill-shapen dress ; yet the ac-
ceptance

The Epistle Dedicatory.

acceptance it found then, and the request of some now, hath prevailed with me, once more to scan it over at vacant hours, to keep my self from sleep, (as the Crane doth hold the stone in her foot) and to let it pass again into publick view. And seeing there doth belong to persons of honour from their Servants presents of affection, else it would be a denial of any grace or bounty received from them, I thought, at this time, I could do no less then offer it where of most right it doth belong; not that I think it worthy your Honours turning an eye (to look on it) from those more profound Studies of Divinity, Philosophy and the Mathematicks,

A 3

The Epistle Dedicatory.

thematically, which you are so well acquainted with; nor from your more weighty and publick concerns; But in hope of your Honours favourable acceptance, which will be a sufficient support against any malevolent Aspect whatsoever. The little Cock-boat being safest in the main Ocean, when it is hoisted into a tall Ship; and so may I be free from Storms by your Honours shelter, or else I know not where to Anchor: However, I know things of this nature are but as a Lottery, and therefore amongst the rest I cast in mine. I now onely crave pardon for my presumption and prolixity; praying for the increase of your Lordships Ho-

now

The Epistle Dedicatory.

nour, and all other things necessary, I remain

Your Honors obliged

and most obedient Servant,

at your command,

March 26.
1670.

Will. Hughes.

A 4 To



To the
READER.

Courteous Reader,

IT is the saying of the Philosophers, that those things are most principally to be taught and maintained, which in the Common-wealth are most profitable and necessary: According to which opinion, if we consider how profitable many Acts of Husbandry have been to the Common-wealth, I think it necessary that this of Vines should be made publick: For as *Seneca*, *Cato*, *Varro*, *Columella*, &c. do affirm, the Planting of Vineyards hath been more gainful then any other Act of Husbandry whatsoever.

And

To the Reader.

And it being manifest by Mr. *Hollinshed, Camden, &c.* that there have been plenty of Vineyards in *England* heretofore; and it is very well known to many, that there are now in *Kent*, and other places of this Nation, such Vineyards and Wall-vines as produce great store of excellent good Wine.

For which reason I think it not impertinent to set down, as plain and orderly as I can, a way how we may of our English Grapes purchase a very good Wine: And the rather, for that I finde the same to be possible by my own experience; and also consentaneous to Reason, by that inevitable Argument set down by Mr. *Barnaby Googe*, in his Book of Husbandry, and by his Argument which he draweth from the same Latitude of the Pole wherein we are, and under which there be found beyond the Seas most fruitful Vineyards, and which do yeild both good and pleasant Wines.

To the Reader.

Wines ; as about *Backrach, Colin, Andernach* , and divers other places in *Germany*, which have, as he affirmeth, (and also others) the same Latitude and Disposition of the Heavens that we have; whereby is sufficiently confuted that common received Opinion against our Climate, that it is not hot enough for that Plant: Nay, he proveth farther, that the wilderness to the *South*, is not altogether the cause of good Wines, as appeareth, in that you have about *Orleance* great store of good and excellent Wine; whereas, if you go to *Bruges* , two days journey farther to the *South* , you shall finde a Wine not worth the drinking: the like is proved between *Paris* and *Barlidue*, and divers other places.

For these and many other reasons, I have just cause to complain of the ignorance of our people in this kinde, who do most unjustly lay their wrongful accusations upon the Soil, which truly

To the Reader.

truely may be removed on themselves : for whereas in Pasture or Arable ground, they never look for any great increase without all the due and necessary circumstances of Husbandry be performed to the same ; yet in Vine onely they expect a plentiful Harvest, or else they condemn the Soil, although they bestow no other manuring, proyning, or ordering of them, but onely cut or proyn them in the Twelve days, and that very carelessly and without due regard respectively had as ought to be.

Furthermore, I am very well assured that Plants by continuance of time and good ordering once made familiar with our Soil and Climate, are prosperous, and yeild great store of Fruit.

The first part of this little Book being the *German* way, I have in this Second Edition placed first all by it self, as being the best, and in mine opinion claiming the precedency, because the most part

To the Reader.

it is altogether unknown to this Nation ; for I never saw any the least mention of it in any English Book , except in the first Edition.

This Method in Planting was used by that experienced Gardener *M. K.* deceased ; who for the space of twenty years, practised the same in his own Country , *Germany* ; and about the year 1632 he came over into *England*, and practised the same here for about the space of twenty six years ; that is to say, till the year 1658 ; from whose own mouth I turned it out of High-Dutch into English ; my self having the last six years of his time been an observer of his proceedings and operations of that kinde.

And since that time, having been in many parts of *England*, as also in other places elsewhere ; in the second part of this Discourse, according to observations and experience, in the best and most rational

To the Reader.

rational way of Planting Vine
I ever yet did see practised, either
by the French or English: so that
whosoever delighteth in the same
as I have done, may use which
way pleaseth him best, or that he
findes most prosperous and agree-
able to Reason.

So then, this ensuing Discourse
being well understood, is all that
is necessary for the planting and
bringing up either of a Vineyard
or Wall-vines, and the producing
store of Grapes, of which may be
made good English Wine, which
is most agreeable to our constitu-
tions, as may be proved: And I do
heartily wish that some induer
with more Volubility of Tongue
and sagacity of Wit than my self
and having more time to study
than I have, (who as the Dogs
Nilus can take but now and then
a snap) would take the pains to
give a description of the
of English Wines; that
who by their industry
tained this Nectar.

To the Reader.

most proper use of the same, and
by what reason it doth most corre-
spond with our natures.

Thus Reader I desire thee to
excuse the rudeness of the lan-
guage, and the several faults thou
meetest with ; and however,
accept of my good will, who
have not written *ad ostentatio-*
nem : it either it please or profit
thee, I have my desire.

Will. Hughes.

The

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The Compleat VINE-YARD.

CHAP. I.

IN viewing the many Trees and Plants of the Garden, I have more seriously cast my eye on that excellent Tree the Vine; especially for the propagation thereof; which by good right challengeth the Sovereignty; it being a Tree of the Sun, or as a Learned Writer calls it, a Plant of Life; *Dr. White.* who saith (treating of the Juyce of the Grape) that it differeth from the Tree of Life in Paradise, but *Magis & Minus, Of the excellency of* and that they so much respond in nature, *the Vine.* as that they augment radical heat, which is the way to extend life.

Yet although it be called a Plant of Life,
B mistake

Of the life of Vegetables. mistake me not : to speak rigorously, I cannot allow Plants or Vegetables of any kind to have life ; they are not *se moventia*, they have not a principle of motion in them, but onely a vegetative spirit or life ; and it is the operation of outward Agents upon them, as the Earth, Water, Air, Sun, &c. which setteth the motion on Foot, by which they increase and grow ; and so nearly imitate the motions of life in Animals, whose beginning is from within.

Of the Tree of Life in Paradise. What the Tree of Life in Paradise was, or the Fruit thereof, we know not ; some say an Apple, some are of an opinion it was a Plantain, or *Bonano* ; who think so (I suppose) from the largeness of the leaves these trees bear ; some of which leaves are four Foot long, and two Foot or eighteen inches at the least broad ; as in the *Indies* (where they plentifully grow) I have often measured ; and they are now called by many, *Adam's Apple-Trees*.

Of the forbidden fruit. Some there are who think that the forbidden Fruit was a Figg ; some think that it was that sort of Fruit, which we commonly call Apple ; but of what sort, is uncertain : others think it was some more delicious Fruit. Let it be what it will, it is not that we intend to treat of, but it sufficeth us to know that there is no Plant used in

(3)

Husbandry more fruitful and more commodious then the Vine; not onely for the beautifulnes and goodlines of the Fruit, but also for the easines it hath in growing, whereby it refuseth not almost any kind of Country in the World, except such as are extreemly scorched with the burning heat of the Sun; as for instance, in the *Indies*, I do not remember that ever I did see any grow within the extent of several degrees, either on this side, or beyond the Line or Tropick: nor do they prosper where it is extreemly cold, and that cold continuing great part of the year, as in most Countries that lye far to the *North*; but in all moderate Climates and Countries, the Vine prospereth very well, in the plain and Champion ground, and also on the Mountain and Hilly ground; likewise, it prospereth well in some strong ground, and so it doth in the mellow ground also; and oftentimes in the lean ground, as in the fat and foggy; and in the dry, it prospereth much better then in the moist; yea, and in many places in rocky and gravelly ground it groweth abundantly and most plentifully. However, in this our Country, by reason the Sun hath not altogether such a powerful influence, as to produce rich Wine, we are more choice in the election of our Soil,

*Extream
heat, or ex-
tream cold
hurtful to
the Vine.*

*In what
ground the
Vine will
prosper.*

(4)

and the scituation of our ground for this purpose of planting of Vines, which shall be our subsequent discourse in the next Chapter.

CHAP. II.

1.
*How to
chuse
ground for
a Vine-
yard.*

First then for a Vine-yard, let us consider the scituation of our ground; and if we intend to be curious therein, it ought to be on the side of a Hill, lying shelving towards the *South* or *South-east* part.

2.
*Springy
ground not
good for the
Vine.*

Secondly, almost any sort of ground, (so lying) provided it be not very cold or wet, spungy or springing ground, (I mean such wherein Springs do arise) may be made choice of for this purpose.

3.
*Of the
fencing a
Vine-yard.*

Thirdly, having thus made choice of ground, you ought to fence it towards the *North-west* and *North-east-side*, with a Pale close-joynted, or a Bank, or Ditch, or more properly a Brick-wall, or suchlike Fence, to keep off, as much as may be, the cold Winds that may be hurtful thereto.

4.

Fourthly, you ought to clear this place of Bushes, Stones, Rubbish, or what else is likely to be offensive or troublesome.

Fifthly

(5)

Fifthly, it must be laid level or even, either by bringing in of Earth, or else by abating one place to raise another; so that it may lye sloaping down almost as the flat side of a House.

5.
How a Vine-yard should be laid before it be planted.

Sixthly, it must be digg'd deep, to raise good store of Mould; and all the Turf being shook or shaken up, and laid together, so that, if possible, it may be burnt on the place, which will be much advantageous for the said ground: but in case it be such kinde of Land that cannot well be used in this manner, let the top of the Turf (if any be) be pared off thin, and carryed away, and after dung this ground very well with good rotten dung, as of Ox, or Cow-dung, or Hoggs-dung; or for Sandy ground Sheeps-dung is very good; and if your ground be more cold, Pigeons dung is excellent for the same: and other sorts of dung may be used, as shall be thought good, and as experience will best instruct.

6.
What dung is good for a Vine-yard

Seventhly, being well dung'd, as is said, you must digg a good depth to turn in the dung; which for this purpose, the best time is about October, November, or December, that it may lye all, or most part of the Winter, that so the Turf (if any be) and the Dung may rot together, and become more gentle and mellow; that when

7. —
When to turn in the dung.

(6)

the Spring draweth nigh, you may lay on it a little more good Dung, or rank Earth, or Mould, in case you think your ground not rank enough before, and then digg it again ; after all which, some do, to make it more fine, screen or sift this Mould all over ; which in mine opinion is needless, unless the Earth be very full of Stones, or the like.

Now having thus prepared our ground, and put it in a convenient posture to be planted, let me take leave to hint a little at several Opinions concerning the same operation , before I deliver my own intended conception thereof.

CHAP. III.

MAny I finde of an opinion that Vine-plants, being brought hither from other Countries, will not prosper : but experience teacheth, that Plants of several sorts (especially from *Germany*) being brought over, and made familiar with our Climate, they will prosper very well in most sorts of ground.

*How to
bring Vine-
plants from
other
Countries,*

Again, some say that the best and most prosperous way to have Plants from other Countries, is, to bring such as have taken
some

(7)

some root in their Native Soil ; placing them in the same earth they grew in, to keep them moist till they come here : but this is not the way as we used, as will here in the consequent tractation appear.

Vines are also very diversly dressed according to the fashion of each Country *Of the several fashions of dressing of Vines.* where they grow ; for they are dressed otherwise in *Spain* then in *Italy*, neither do they dress them so in *France* as in *Germany*; but every Country using their several manner, as is best known to them : and also in many parts of each Country they differ much in these kinde of operations ; not unlike to the Husbandmen here in *England*, which in several Countries may be seen several ways used much different one from the other ; yea, in two Parishes in some places, next adjoyning the one to the other, they use almost quite contrary ways in ordering their Land, and yet both using that way they finde best, and by long experience to profit most. And so it fareth with those Husbandmen which Plant Vineyards, they use the way most practised, or that is best known to them, or that they think is most consentaneous to reason, and agreeable to the place they live in.

There are likewise different ways of

The several ways of supporting of Vines. supporting of Vines, according to *Pliny* and *Columella*; for (say they) the Vine may be supported five several ways. 1. It may be suffered to run upon the ground without either stay or prop. 2. It may be supported by an Arbour serving to sit under. 3. By a House or Wall-side, being nailed thereto. 4. And most properly, in a Vineyard, they have one prop set for them to climb up by. 5. They are supported by two or four props, or by a frame made for that purpose.

Furthermore, these Husbandmen are most of them of an opinion, that there is a peculiar choice to be used in Supporters for Vines, of what kinde of Wood they ought to be; and with reason too: for there being a Sympathy and Antipathy in Plants, they observe that the Nut-tree, Bay-tree, &c. are hurtful to the Vine; but they advise to make use of the Elme, Willow, Ash, Poplar, Fig, Olive, &c. by reason of their homogeneity with the Vine.

Of the height of the Vineyard-Vine. Besides this, there is variety used in the height of the Body or Trunk of the Vineyard-Vines, according to experience, and several opinions; for some cut away all to wholly one stock, and that also they cut within two joynts of the ground; some let them grow to five, six or seven Foot high;

high; some let two or three grow up at one place according, as the ground will bear; others cut them at pruning time close to the ground, having left the Summer before a young one, for to supply the room of that old one you cut away for the year following, as I shall hereafter more largely declare.

There is also much difference used among Planters and Vine-dressers, in the cutting out of Plants, and the manner afterwards of placing them in the ground; but in this I onely intend to set down that manner of operation, which I have seen most used, and that to me seems to be most easie and rational.

*Difference
in cutting
out of
Plants.*

There is also great difference, and variety of opinions concerning the digging and dunging a Vine-yard; some say it is best to dig, or at least to hollow a little the Earth about the Vine every month, and so to mould and dung them often.

Others say, (which seems most reasonable to me according to our practice) that it is sufficient to dig and dung them but three times a year, and that too, between the tenth of *October*, and the tenth of *March*: but I shall speak more of this in the proper months.

*Of the
dunging
a Vine-
yard.*

As for weeding a Vine-yard, it is necessary

*Of Weed-
in a Vine-
yard.*

cessary at any or all times when there is Weeds in it, either to pull them up by the roots, as some do, which is the best way, or at least to cut them with a Hoove, or Hone, as some call it, or suchlike thing fit for that purpose.

*The best
time to ga-
ther
Grapes.*

I finde that in some Countries they are so curious in time of gathering their Grapes, as to observe in what Signe or Degree the Moon is in, to chuse, if it be possible (as they Suppose) the best time, which (say they) is the Moon being in Cancer, Leo, Scorpio, and Capricorn; but these are niceties not worth the taking notice of; onely the time best to gather is, when we can have them most ripe.

*Of the
Grafting
of Vines.*

*The time
good to
graft Vines*

In former time there were some (and as I hear are now) who held that the grafting of Vines was a good way: whether it were a usual practice, or onely a quaint experiment to try conclusions, I know not; but the best time (say they) for this operation is in warm Weather, when the Winter is past, and when the Bud and Rind is naturally moved, and it sate from cold, the which might annoy both the Stock and Graft; for which purpose you must chuse a warm day, and no wind, or as little as may be, should be stirring; the Graft must be round and sound,

not full of Pith, but of Buds, and of thick Joynts; the Tenant thereof must not exceed three inches, and small and even cut; and for conclusion, the Stock and Cleft must be well closed with Clay and Moss, or some other such way which you shall finde most convenient.

It is true that Grapes, or the seed of *Of the* Grapes, do and will produce Vines; but (in *seed of* a long time; and) when they are grown up, *Grapes.* neither are they so fruitful as otherwise planted; as one thus ingeniously writeth.

It is receiv'd that seed of Grapes being Sown, Mr. Qua. Bring forth degenerate Clusters, or else none:

But Stocks being grafted, prove a fruitful Vine,

Whose pleasing Berries yeild a generous Wine.

Thus much concerning opinions, which if we should draw out at length, and particularly extend each to its utmost limits, it would be too long for this intended brevity, and I think to no purpose.

Seeing then we have prepared our ground, the next thing in order to be discoursed of is, how to have fit Plants, and then how they ought to be planted in the Vine-yard, or elsewhere; which will be hinted at in the next Chapter, where

I intend to begin at *January*, as being the first month, and proceed to *December*, setting down every Months Observations in order as they are.

CHAP. IV.

Observations in January.

Whether the Vine were known before the Flood.

Whether the Vine were known, or at least in request before the Flood, I certainly know not; but in all likelihood it was; and I have great reason to think so, when I consider that the first Planter of it after the Deluge, according to the general opinion, or that I read of, was *Noah*; who (we finde) made it his first act of Husbandry, after the Flood, to Plant a Vine-yard, before any other fruit or grain, which makes me think the excellency of the Vine was well known to him by the space of almost six hundred years Observations; and that by his own long experience, he found the Juyce of the Grape to be a good Cordial, as we have great reason to conjecture, when we finde his life extended twenty years beyond the life of *Adam*, so long after *Adams* time, notwithstanding the daily decay of Nature by

The Juyce of the Grape a good Cordial.

revolving

evolution, or continual motion; which without the taste of this Cordial liquor, I know not how it came to pass that life was so extended; but doubtless these considerations were sufficient motives and invitations for *Noah* to Plant his Vineyard.

Of Planting.

Now let us proceed to what we further intend, and suppose that we have in this Month some Plants more or less sent us from *France*, *Germany*, or any other place, either newly cut from the Vine, or having already taken root; or provided we have here English Plants of our own store, that we have a minde, as some others do, in this Month to plant them in this our Vine-yard: let your ground be marked out in this order; that is to say, in rows a yard square every way from Plant to Plant, having ready some good rank Mould or Earth of Meddow, or good pasture-ground, or such like Earth, sifted, or otherwise clear'd from Stones, to put to the roots of your vines, when you have made the holes, and set them in: and if your Plants be such as have already taken root, cut away all except three or four of the most principal roots, and so plant them about half a Foot deep, or more, sloping, the tops of the Vine left.

How to set out your ground to be planted.

How the Root of young Plants ought to be set.

Vine pointing up the Hill, leaving onely about a hand-breadth of the top of the Plant above the Earth; and then being so placed, let the Mould be closed close about them.

The name of the Vine.

*Of the
name of
Vines.*

The Vine is called in Latine *Vitis vinifera* & *sativa*, or *culta*; the Wild-vine is called in Latine *Vitis Sylvestris*, *Vitis a Vino*; but there is another sort of Vine called *Vitis Sylvestris*, or *Clematis urens* & *amaradulcis*, or *Labrusca*, onely for distinction sake.

*Of the
name of
the Grapes*

The Grapes themselves, when they are dried in the Sun, are called in Latine *Uva passe* & *passula Solis*, Raisins: the Kernels of the Grapes are called *Acini*. Thus Mr. *Perkinson*.

But in *France* and *Germany*, the Vine-Gardners have names in their own proper Tongues, to distinguish every sort of Grapes which will be to no purpose here to mention, neither have we very great variety that prosper well; however, the best, and such as we ought to chuse our Plants of,

*By what
names we
usually di-
stinguish
our Grapes
here.*

are the white Muscadine, both the lesser and the greater; which are very delightful Fruit, pleasant in taste: and also the red Muscadine Vine, whose Fruit is of two sorts,

sorts, some less, others greater; of these I advise to chuse your Plants: there is also another white and red sort of Grapes; this Fruit is big Berries, and are fitly planted for variety, but they are commonly more harsh in taste then the other: we have here likewise the Raisin Grape, whose Bunches and Berries are usually very large, of a redish colour; but these seldom come to any great maturity. Here is the *Fransinick* Vine, whose Fruit is very pleasant; and also the *Parsly*-Grape, more for shew and rarity then profit: As for the *Renish-wine*-Vine, which we have frequently growing here, the Fruit thereof doth sometimes come to good maturity, especially in hot and dry Summers, as all others do. And these are the sorts of Vines most vulgarly known to us, of which we may gather *Of what Vines to gather your* our Plants. And thus much of the name *of the Vine*, and the Grapes themselves, *your* the Juyce whereof we will mention in *Plants.* its more proper place.

Of Proining.

In *Germany* (and as we have used here) *of Proin-* they Proin not their Vines the first year *ing.* after they are planted, unless they are very thriving forward Plants, but onely break off some of the smaller Branches, leaving the *prim-*

principal suits, and so let them remain till the second year.

*Of the best
time to
proyn in.*

The first quarter of the Moon, and the last, they approve to be the best time to Proyn the Vines.

*When to
proyn your
Vines.*

You may proyn your Vines in this Month (here) provided you have good and seasonable weather; especially towards the later part of this same month; I mean not much cold Winds and nipping Frosts: yet it is more certain, as experience hath taught, to stay till the beginning of the next month, and then proyn them, as I shall there instruct; the reason rendred is this, that it is observed, that the earlier in the year a Vine is proyned, as in December or January, the earlier in the Spring they begin to bud; after which, sometimes comes cold Winds and Frosts, and nips this tender bud, by which the fruit may be spoiled.

*When to
lay open the
Roots of
Vines.*

*Not good to
loosen the
Root by
digging too
much.*

*When to
cut away
Suckers.*

In this month you may lay open the Roots of your Vines that have born Fruit by digging away the Mould from them; you ought not to dig it away so close or deep as to loosen the principal Root: then they having lain open to air for a certain space and you in the interim having cut away the small superfluous Roots and Suckers that are apt to weaken the principal Stock by drawing nourishment from it; ming

the earth with some good rotten dung, and lay it orderly to them again : Pige-^{What sorts}ons dung, or Hens dung is very good : but ^{of dung} these sorts of dung must not be laid very ^{good, and} close to the principal Stock, nor but ^{how to lay} shall ^{them.} lay low in the earth, that the rain may as it were soak it in by degrees. And indeed, this is the best way for almost any sort of good dung to be laid.

The blood of an Horse, Ox, or any other creature mingled with Pigeons-dung, and a little Lime, is excellent to lay to the principal Root of a Vine; for some say, ^{To make a} it will make a decaying Vine to bring forth ^{decaying} Fruit and Blossoms afresh. ^{Vine to} ^{bring forth}

The blood of Beasts tempered with Lime (for without Lime the blood ingendereth great store of Worms) is very good to be laid to the Roots of Vines, both to make them bear, and to hasten the ripening of the fruit : ^{To hasten} to make them bear, apply it in ^{the ripen-} February or March; but to hasten the ^{ing of the} ripening of the Grapes, apply it in July or ^{Grapes.} August.

In some ground, Urine sometimes put to the Root of the Tree, doth abundantly advantage, and cause them to fructifie by its saline quality.

Also Lime and good Dung mixed together, being spread over the whole surface of the Vine-yard, and so let remain

for a time, and then turned in, doth very much improve the same. This is the best way of Stercorizing some kinde of ground.

CHAP. V.

February's Observations.

Of the decay of Vines for want of knowledge herein. IN traveling in many places of this Nation, I have observed the decay and ruine of many very fine Vines, by reason the owners thereof, or at least their servants have wanted skill in any orderly manner to proyn the same; which if they had but had, their Vines might have lasted many years more to good use and purpose. To supply all such as want knowledge therein I shall endeavour to be as plain as I can in directing them how to proyn their Vines of what kinde soever they be.

Of the Proyning of Vines.

Of proyning, when the best time. The surest or safest way, as is before hinted, is, not to proyn your Vines till the month; for then the Spring draweth nigh and the cold Winds and black Frosts are almost

almost past ; which otherwise might nip the Bud , and spoil the Fruit.

The second year, I mean when the Vine hath been two years planted, you may cut or proyn them : yet I advise not to cut out any plants for increase from these tender Stocks , but onely take off the smaller branches, letting the most principal remain.

In this second year, you can expect but a small harvest or increase ; yet possibly there may be some Grapes this year, as it sometimes happeneth.

The third year, (and so forwards) wari-*Cautions*
ly proyn your Vines, leaving the choicest *in proyn-*
Branches, and them that stand most con-*ing.*
venient to be left. In this third year sometimes there happens a plentiful harvest, and great store of Grapes : Now from this year you may at proyning-time cut out Plants for increase.

Cautions in Proyning.

First then, some think it convenient to chuse such a time, if it may be, to Proyn in, when the Wind is *South* or *South-west* ; for then it is often moderately warm.

Furthermore, let the sloop or slope place where you cut off your Branches,

*Cold hurt-
ful to the
Vine.*

be left as much as you can towards the *South*: and the reason in this is, because the Vine being a tender porous Plant, the subtle *Northern cold Atoms* do penetrate so much after cutting before the pores are closed again, that it is often great injury to the Tree; insomuch, that in *Germany* they do sometimes cover the ends of those chiefest Branches, newly cut, with a clinging paste made for that purpose, to defend them from the injury of the cold.

Cut not the little short sprouts that spring forth at every knot or joynt too nigh; but about a straws breadth from the Branch or Bough whereon they grow.

*What branches to
leave, and
what to cut
in proyn-
ing.*

And in cutting of the great Sprigs (I mean the longest shoots or branches, that proceed from the principal stocks) observe to cut them at least a hand-breadth above the knot or joynt, next below the place where they ought to be cut; that is to say, between the two joynts.

*When to
cut off old
branches.*

Note also further, that in this time of proyning, you observe to cut off some old Branches, that you see begin to decay (especially Wall-vines) somewhat nigh to the master-Stock or Tree; and let a young Branch grow up in the room thereof.

Let

Let not your Vines increase much in height in one year, but onely a joynt or two at the most in length for the top-^{*How fast Vinesought to increase in length.*} Branches, especially in a Vine-yard, is enough; for if you let them increase much in a year, the Tree will want vigor sufficient to produce any store of fruit.

But in case you see any want or interstices, (especially in Wall-vines) you may let two or three Branches grow up from one stock, or root, to supply that defect: yet, as I before warned you, let them not increase too fast in length, but every year letting them grow up a little more, as the body of the Tree increaseth in bulk, till it be of a sufficient height.

Neither leave very many Branches on the body of the Tree; for if you do, unless your ground be very well ordered and manur'd, they will not bring forth as they ought; but in case they do bring forth, those many Branches or Boughs will so debilitate the Vine, that the Branches will scarce come to perfection; but sometimes half of the Berries of each bunch will prove small, and never come to maturity.

In Proyning, how to chuse and cut out your young Plants.

*How to
chuse your
young
Plants.*

When ever you proyn your Vines, chuse here and there a Plant, as they will be best spared, after this manner : that is to say, cut off the top of your Plant (the Plant being all, except the but-end, of the last years growth) at the least a hand-breadth above the second joynt from the old stock or bough from whence it grows : I mean, the plant being chosen of the last years growth, must be cut out about a Cubit, or about a foot and half, or two foot at the most in length ; onely the but-end of the plant must be cut off in the old stock, which was of the year afore-going, and is now two years old, as may easily be distinguished. Now suppose these to be plants newly cut out for increase, as you see in Figure 1.

*How to cut
out your
Plants, and
what
length.*

By which you may perceive, that the upper end of the plant is cut between the two joynts in the youngest part, and near to the joynt in the old.

This is the best way of cutting out young plants ; for being so cut, they will take root the sooner, stronger, and prosper the better, and also bring forth fruit the sooner.

The

(23)

The bigness of these plants ought to be *The usual*
towards the lower end, or nigh to the old *bigness of*
stock, two inches about; or of the bigness *young*
of an indifferent siz'd fore-part of a little *plants.*
finger.

And then having gathered so many
Plants as you think you shall have occa-
sion to use, lay the but-ends in the earth,
or mould, in any convenient place in your
Garden or Vine-yard, to keep them moist;
and so let them lye till the next month, and
then order them as I shall there instruct
you.

And provided your ground want im-
proving, and that it be out of heart, as the
Husband-man termeth it, or doth now
begin to fail of its wonted Craps, as in
other kinde of Husbandry is perceived;
you may (in case of neglect before) lay
some good earth to the uppermost roots of
your Vines, as in the precedent month I
have instructed.

CHAP. VI.

*Observations in March.**Of proyn-
ing.**Of the
bleeding or
glecting of
Vines.*

IN case of necessity, by reason of some great neglect of Tenants, or your own moving from place to place, as by reason of Quarter-day in this month it often happeneth that the Vines are not yet proyned, especially Wall-vines : If it so happen, you may in this month, before the tenth day, adventure to proyn them, much rather, and commonly with less injury to the Vine, then to let it so remain till the next year; although it do somewhat bleed, or gleet; which you may remedy by applying such astringent things to the wound, or cut place that gleeteth, as I shall set down in *December*, or in the later end thereof.

How to prepare and order your Plants which you cut out at proyning time for increase to furnish your Vine-yard.

The Plants which according to instructions before, being provided, and which I advised you to put into the Earth,
only

only to keep moist; you may order in this manner.

First, cut all the but-ends in the joynt or knot, as it were in the middle of the joynt, between the new and the old part; I mean that of one years growth, which is to be the plant; and that of two years growth, which I before instructed to leave at the time of cutting, on the lower end: yet cut it so in the said joynt, that you leave a very little of the old part on the end of the plant, and so the plant will prosper the better.

Thus the ends in the oldest part being cut smooth, and the tops remaining as they were at first cut in the middle between two joynts, lay all the but-ends of all your plants, to the number of forty or fifty, if you have so many, together, even in a bundle, or if you have more, in more bundles; and the tops of the plants remaining some longer, and some shorter, for they cannot be expected to fall out even, for that some plants are longer between joynt and joynt than others are: I say, your plants being thus laid, tye them in a bundle, or if you have many, in bundles, binding them with two withs, twigs, or bark of tree, or any suchlike convenient thing (fit for that purpose) reasonably hard.

Now having thus handsomely tyed up all

*How to cut
your plants
to make up
in bundles.*

*Of making
up your
plants in
bundles, to
plant in
May or
June.*

Of the making the holes for the bundles of plants, and how to order them

all your plants as is directed, dig a hole in the Earth, in some convenient warm place in your Garden or Vine-yard, under some Brick-wall, Pale, or House-side, where the Sun hath most powerful influence: This hole must be made a little deeper then the length of the plants; and then put these your fore-specified bundles of plants thus tyed, into the hole (or if you have more then one bundle, which is the best way, into several holes) the tops downwards; and then fill up the hole with good earth round about them, till you have filled it within a hand-breadth of the top of the Buts, the but-ends remaining upwards: then take some Field-moss, and lay over and about the but-ends; and then the hole being filled even with the top of the bundle, lay some sand and earth mingled together upon the moss, all over the ends, about a fingers length in thickness; but let not the moss neither be laid on very thick: and being thus done, let them there so remain till *May* or *June*; and as for the fit time to take them up, observe what is said in those months.

When to water Vines, and the best way.

Now after this operation is performed, if in the interim the Season fall out to be very hot and dry, so that you think these your plants may possibly want moisture; then water them a little with

Pond-

Pond-water, not Pump or Spring-water, for that is not so good; pouring the water on leasurely, in the same manner as it usually distills by filtration, that so the earth may imbibe it by little and little, onely to keep it moist: And this is the best way of watering any flowers; for in pouring on much water at a time, doth much hurt to Vines, and also to any choice Flowers or Trees.

Now your young plants are with good reason first thus planted, if we do but consider, 1. That the moss having imbibed the moisture, doth there continue it a certain space, as it were in a Sponge. 2. The luminous rays of the Sun moderately warming the same moisture, the Sand and Earth detaining these reflections or irradiations, must by that heat and moisture of necessity cause a powerful increase, and springing forth; by which means at the time of your taking them up, you shall finde a root (although young and tender) ready grown, of which you must be very careful, (because they are apt to be broken) that you spoil them not. But of this I shall further admonish you by and by.

The reason why your young plants are first planted in bundles.

How

How to replant or remove those plants, or young Vines, that have been planted in a Nursery, or elsewhere, a year, or two year, or more.

How to replant your young plants.

Suppose now you have some young Vines or plants, that have been before planted in a Nursery, or any other place and have there remained a year, or two, or three years, which now you would willingly replant, or remove them into some other more convenient place, as a Vine-yard or under some Wall-side, or the like; you may in this Month very fitly do it, and that with less danger then in the foregoing months, by reason that much of the extreme cold is now past.

And provided that you are to remove these young Vines into a Vine-yard, we will conclude that your ground is already laid in a fitting posture, as it ought to be; and in such good order, as is before shewn you: And that you have made all your Plants ready; I mean, taken them up, and cut off as much of the top, as is required to bring them to the length of two

Of taking up your Plants.

Of marking out the ground for plants, and making the holes.

Foot, or less; and that you have cut away all but two or three of the principal Roots. This being done, let us then mark out our ground, where each Plant is to be set,

ward square each from other; and then the holes being made accordingly as is before directed, set in each of these places a Plant half a foot deep or more, longways sloping the tops pointing up the Hill; and having some good earth, or earth and dung mingled together, (the plant being set in) fill up the hole with the same, closing it a little to the Root and stem, and leaving onely a hand-breadth, or two at the most forth above ground.

How to place your plants in the ground.

The last Quarter, and the first of the Moon, is the best time to remove such Plants, provided the Weather be good and reasonable.

The best time of the Moon to remove Plants.

Now to give my reason why I think this a convenient distance for the planting of Vineyard-Vines, is,

First, because you have a convenient space for passage between them, to mould and also dung them when occasion is.

1. The reason why plants are set at such a distance.

Secondly, to hoe or weed them as need requireth.

2.

Thirdly, to proyn them in due season.

3.

Fourthly, to set the Props.

4.

Fifthly, to tye them up to the Props, as is necessary.

5.

Sixthly, to break off the superfluous leaves and branches.

6.

Seventhly,

7.

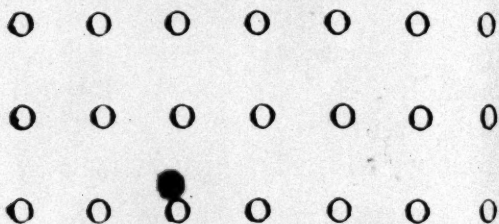
Seventhly, to gather the Grapes when they are ripe; and such other conveniences as are required.

And now lest any should mistake my meaning in what I have before set down, I will endeavour to make it more plain by an example or two.

Example.

An example of the German way of planting.

If you have a piece of ground prepared, and in such a form and posture as is before set down, and that you have a desire to have it planted after the *German* manner (which is this that we here declare, and I think inferiour to none) you may suppose these to be rows; and at each of these Cyphers or Marks should be set a Plant squarely, a yard distance from each other.



And being set at this reasonable distance, besides the convenient passage along the rows, and down between them, they not so much incumber the ground, and

impoverish the same, as if they were set thicker or closer one to an other; neither do they shade each other so much, but that the Sun hath a powerful influence upon them, as well as the Air a free passage, to advantage and forward the ripening of the Grapes. See Figure 2. *Of the rows of the Vineyard Vines*

They are planted a yard or more distance from each other both ways, as often you may see Cherrytrees planted in a Cherry-Orchard.

CHAP. VII.

Aprils Observations.

IF for want of leisure, or by reason of any other neglect, you have not done *of plant-* what was directed to be done in the preceding month; in such a case of necessity, in the beginning of this Month you may plant, and perform all such operations as are there specified, except proyning, which cannot now be done, by reason the Sap or Vegetative Spirit moves *of the Sap, being lost, is the decay of the Vine* so impetuously and fluently, that the Vine being wounded, its sap or moisture would soon run out, to its utter ruine and decay;
as

*Of the ve-
getative
Spirit.*

as the blood in Animals, wherein the spirit, which is the life, consists, being once lost, is the utter loss of the creature: so is there in the Vine a vegetative spirit, which if it withdraw it self from any part or branch, by reason of any accident, or natural obstruction, so that it become mortified, it presently remains as if it were not of the Tree, (although its parts still touch the next branch to it) and falls off from the same, as no more belonging thereto.

*Of the a-
live parts*

*Ush.
Of the uni-
on of parts.*

*Of the im-
mediate a-
live spirit
in man.*

And this is not at all strange, if we further consider and observe in man the natural Union of parts; that things at the greatest distance, (as a learned Writer saith) may be united by one Spirit of life actuating them both; and that the formal reason of the union that is made between the parts of our body, consists not in their continuity and touching of each other, but in the animation of them by one and the same spirit, which ties them all together. For you see the Toes have an union with the Head, (though at a distance) not onely by the intervening of many parts that reach from the Toes unto the Head, but by the spirit that is present in the farthest member, and gives the Head as speedy notice of what is done in the remotest part, as if it were the next door

to the brain : and this it doth without the assistance of the neighbouring parts that should whisper the grief of the Toes from one to the other, till the head hear ; but without the least trouble to any of them, which do not feel their pain.

If you should suppose therefore our bodies to be as tall almost as can be imagined ; no sooner could the head think of moving a toe, but presently it would stir ; and no sooner could any pain befall the most distant part, then the head would be advised of it ; which must be by vertue of that spirit, which is conceived alike present to every part ; therefore that must be taken likewise to be the reason of that union which is amongst them all. Yet I do not allow that there is a sensative spirit in Vines ; the very wood of which being simply considered in it self, is of less value, for use, then any other wood , no, not so much as to burn ; yet by reason of the excellency of its Fruit, it may fitly be called the king of all trees.

Of the exceeding quick motion of the spirit.

The Vine the king of all trees.

You may in this month weed your Vineyard, and do what else thereto you finde by ocular observation fit to be done.

CHAP. VIII.

Mays Observations.

And first of the time when it is necessary to take up your young Plants which you set together in the holes in bundles, in the month of March.

TO know this, you must first observe the Vine-leaves, that when their leaves are pretty broad, and some of them are turned towards a grass-green-colour, then is it nigh the most convenient time to take them up; for then have they shot forth as you will finde, and are full of tender Branches: but you are here to consider, that this doth not constantly happen, neither doth it always fall out, that the Spring is so forward in the later end of this Month for you to take them up; neither ought it to be done, unless it be a forwardly Spring, and also the Weather prove good and seasonable. But for further instance observe, if it be not yet time to take them up, the leaves of other Vines will be but of a brownish-green-colour; but if it be time

Of taking up the bundles of Plants you put in the ground in March.

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to take them up, then many of the leaves of the Vine-trees will be turned of a grass-green-colour; so that sometimes the Spring is so backwardly, that you must stay till the beginning or middle of the next Month, before they will be ready to be moved; and being taken up, plant them as I shall there instruct you.

Furthermore, you may observe, that if your Vines be forwardly, you ought to-^{of break-}wards the later end of this month break off^{ing off} some of the leaves where they grow too^{leaves and} thick, and also some of the long branches^{branches.} or tops, (that small part, I mean, that is above or beyond the bunch) so much of it as will onely break off short, where they grow too thick, or two or three together, as your reason will best instruct you; for at this time they ought not to be cut, but onely broke, which is much better; and in breaking, have a care that you break not off the young bunches, which at this time are ^{When the} newly knit; for in the later end of this ^{Vines be-} month, and the beginning of the next, the ^{gin to} Vines Flower, by the which may be guess'd ^{flower.} or supposed a scarce or plentiful harvest: ^{Of a plen-} you may also break off now the young ^{tiful or} Springs that come from the root of the ^{scarce har-} Tree, if there grow up more then you ^{vest.} would willingly have to remain, observing ^{Of break-} to leave such onely sufficient to furnish ^{ing of the} those ^{young} Springs.

*Of nailing
the Vines.*

those places where they are wanting; and as they increase and grow in length, so you ought to tie them up with rushes, fags, small-withs, or suchlike things, to their props or supports set for the same purpose; or else nail them up with pieces of hat, leather, &c. if they grow by a house or wall.

*Of water-
ing your
young
Plants.*

Now provided in this month the season prove so in all respects to cause you to take up your plants, and to plant them as is before shown in *March*, in the replanting of other plants, or as shall be hinted in the next month; and that then in the time of planting, and afterwards the season prove very hot and dry, you must water them a little, onely to keep them moist, not so much as to keep them very cold; for then they prosper not so well, by reason they naturally indure more heat then cold.

CHAP. IX.

Observations in June.

NOW are we come to the sixth month *June*, wherein is furthermore to be noted, in the first place, that if the Season or Spring until now hath remain'd backward-ly, so that you have not, as yet, taken up your bundle or bundles of plants you put in the ground in *March*; you ought now in this month to do it, all circumstances before considered; and your ground being first prepared and made ready for to be planted, order them after this manner:

First, unbind your bundle, and warily take apart your plants one from another, that you break not off the branches, now young and tender grown forth, for the root of the plant: having thus done, break off all (if there be more) except two or three of the principal sprouts of each plant; then making your holes squarely as is shewn in *March*, plant them in that order as is there exprest: Onely this caution by the way let me give, that if you have not a special care of those tender branches in

*Of taking
up your
bundles of
plants.*

*How to or-
der your
bundles of
Plants af-
ter you
have taken
them up.*

placing them, you may with the very weight of the mould break them; which will be a great hindrance and injury to the growth and increase of the plant.

And as in the precedent month, so in this, you must not forget after this operation performed, if it be hot and dry weather, but a little to water these young plants, onely to keep them moist; for I chuse rather to mention one thing two or three times, then you should make any great neglects by mistake: And if the Vine or Vines happen to stand so, as the too powerful heat of the Sun (which is seldom the fault here) offend the root by drying the earth about it too much, either of these small Vines, or such as are grown to a greater proportion, you may prevent it by the help of boards, stones, &c.

How to defend the roots from too much wet or drought.

Likewise if too much wet offend, falling from on high, as rain, droppings from a house or gutter; you may prevent it, by setting up of boards, stones, or the like defence.

But if the wet offend by lying at or near the root of your Vine, you must either drain it by trenching, or filling up such low places where the moisture remains.

Also it is necessary, especially if the Spring

Spring be not very forward in this month, to break off some of the leaves and tops of the branches, as is before rehearsed; for if this operation be not orderly done, it much debilitates the Vine, by too much spending the vigor and nourishment of the main stock, which otherwise would redound to more advantage.

CHAP. X.

Observations in July.

BY the approach of *July*, or at least before the same be expired, the branches of the Vines are become indifferently big; so that it is very necessary again (as I before warned) to view over your Vineyard, to see where the leaves and branches grow too thick, and where they cover the bunches too much, so as to keep the Sun wholly off them, and break them off (or at least, if they will not now break, at some distance to cut them) and break them so, if it be possible, that you expose not the bunch always to the Sun, nor to leave it so, as it will remain always in the shade; but as nigh a medium as you can, that they

*Not good
to leave
the bunch
always in
the Sun, or
always in
the shade.*

are sometimes in the Sun, and sometimes shaded; and they then ripen much the better. This must be done till your Grapes be ripe, whensoever the Gardener thinks it necessary, according to what is said before.

Of weeding.

Of tying up your Vines.

Besides, let me in this respect once more for all put you in minde, that you neglect not in this or any other month, when you see it needful to weed your Vineyard, that the weeds lessen not the force or strength of the ground: and as the branches of your Vines increase in length, so ought they to be tyed, and kept in good and handsome order.

To prevent the berries of the bunches being small.

Vineyard-Grapes the best.

Note this by the way, notwithstanding all diligence be used, yet it happens sometimes, by a defect in nature, or some bad influence working thereon, many of the berries of each bunch will be, as it were, blighted and wither, and remain very small; which if you perceive, you may (of a few choice bunches, which you desire to have fair for Table-fruit, or the like) with the point of a small knife, cut the small berries off, and so will your other berries that remain grow the bigger.

It is very true, and without dispute, that your Grapes come to be better relish'd, and riper in a Vineyard, than they do against a house or wall-side; and with good

rea-

reason too, for the reflection or reverberation of the Sun from the earth, they growing so low, is more advantageous and more natural to them, then it can possibly be from a wall; for how fully or well soever the wall stand to the Sun, yet must it much interpose and hinder the irradiations either early or late: besides the advantage contributed to them by the Air, which a wall doth in a far greater measure hinder: And that the Air doth also afford them a kinde of viand for increase, is without dispute; which you may soon by experience (the best judge) prove in this manner: Cause to be made by the Glazier a Glasse-case, with Squares or Quarries, (if you cannot have it in one intire piece) either round or square, a case all intirely close to keep out the Air; a foot or eight inches square is enough, and a yard long, or less, or more, as your Vines are in length or hight in your Vineyard; and being made close every where, except one end, which is to be left open; and then put a Vine into the Glasse, the open end being down at the bottom, put the mould close about the bottom, at the edges thereof, that there remain no air; which may be done in this month, at least it must be done when the Grapes are yet but small, and you will soon see the event, for they will grow very little bigger

*Air a
great ad-
vantage
to Grapes.*

bigger then they were when you put the Vine in the Glafs, although you let it so remain till Vintage-time; yet by the heat and influence of the Sun they become
Of Atoms, sweet; which doth sufficiently prove a
and the at- great attraction of air (by Sympathy) of
traction of those dispersed Atoms (by the action of
Air. fire of the same nature) willingly uniting with bodies of the same weight and likeness, and of the same degree of rarity and density, &c. which causeth a great augmentation, which this hard and solid glass-body doth deprive them of.

CHAP. XI.

Observations in August.

Much wet **P**ROvided the Season at this time prove
offensive to very wet, you ought to endeavour as
Grapes. much as **you** can, to expose your Grapes to the Suns influence, especially if the berries imbibe so much humidity, as doth make them plump, or swell.

Again, if much wet spoil them, you may
To preserve set boards up shelving over them, to cast off
bunches of the wet from them; and when the fierceness of the rain is over, take them away
Grapes again
from the
wet.

again; or you may tye over some of the principal bunches, some pieces of Glasses, or such Glasses as some have made with holes fit for the same purpose. And by this way you may also keep them long upon the Trees.

There is other artificial ways may be used to preserve them, as may best be added by every ingenious operator in that imployment.

Now are we come to enjoy the Fruits of our labours, which every diligent Husband-man with much patience waiteth for.

And first, to know whether your Grapes are ripe, observe these Symptoms.

*To know
when your
Grapes are
ripe.*

First, they are ripe if the small stones in the berries begin to look blackish. 1.

Secondly, if with crushing the Grapes between your fingers, the stones slip out smooth, they are then ripe. 2.

Thirdly, by the clearness of the berry; for when they seem very clear, or as it were transparent, then may you perceive that they are ripe. 3.

Fourthly, and most especially, you may distinguish when they are ripe by the sweet and pleasant taste. 4.

These

These are sufficient observations to know when your Grapes are ripe; however, you may let your last Vintage grow *Of the last* on the Trees in this our climate, as long as *Vintage.* you can conveniently, by reason of Frost spoiling them, to receive what benefit the Sun will afford to their ripening; and yet sometimes all too little.

When you gather your Grapes, do not *Of gathering of Grapes.* flive or break off the bunches, but cut them at a little distance from the sprig or branch to which they grow: At the next small knot or joynt, the bough whereon they grow is usual for them to be cut at.

And that there may be as little instructions as may be wanting to accomplish this our intended designe, I care not greatly if I here prescribe in as much facility as I can, the fashion, making and use of some Wine-presses which will be most fit for our purpose.

Of German Wine-presses.

In *Germany* (as he informed me, from whom I had this part of the Book) they have an invention with an extraordinary great weight, with screws and such other devices, to lift it up, and so to let it down upon the Grapes to press them. But I intend here to shew another, and I think a better way how to press them with little trouble.

And

And now that you have gathered good store of your Grapes, and sorted them as you ought; I mean, put the best bunches by themselves to make the best Wine; and the worst, or those least ripe, by themselves for the worser sort of Wine: and that you have ready in some wooden or other fitting Vessels good store together; if they be thoroughly ripe, there will sometimes, by their weight on each other, run from them before pressing a small quantity of Wine, which is the first and best of all that runs, and is called *Protophum*

How to order Grapes for the Press.

How to bruise your Grapes.

The next thing then in order, before we come to pressing, to be treated of, is, how to bruise our Grapes, to make them fit for the Press; for which purpose in *France*, and most other Countries besides, they do tread them with their bare feet: But I intend to shew here a more neat, decent, and cleanly way; and yet speedy enough for the greatest quantity of Grapes we have in this Island.

First, then, for the bruising of your Grapes; you may cause to be made two Cylinders, or Rowlers, of good sound, dry, and solid wood; each of which Rowls may be near a yard, or three foot about,

Of the making fit instruments for the bruising of and Grapes.

and about three or four foot in length: and in the middle or center of each end of the two Rowlers must be put gudgeons, or round Irons for them equally to turn upon; and one of the said Irons of each Rowler must be made so long, and in such a manner, that there may fitly be put on to it a turnless, in the same manner and fashion of a turnless or handle for a grinding stone; and let it be so made, that it may readily be taken off and put on: then place the two Rowlers equally the one against the other about breast-high, in some posts or supporters fit for that same purpose, so nigh together, that they almost touch each other; and let them be so contrived, that you may set one of the ends of each Rowler or Cylinder which are to turn, a little wider or closer as you please, for the more or less bruising of your great or small berries, as you may have occasion: For by the turning of these two Rowlers equally together, the one against the other contrary, do very finely, either
of bruising less or more, at your own pleasure squeeze
of Grapes. or bruise the Grapes without breaking the stones of them; in such a compleat manner, as the great Posts or Rowlers in the Sugar-mill crusheth or squeezeth the Sugar-canes, out of which by that pressing runneth the Juyce or Liquor of which the
 Sugar

Sugar is made. But these Rowlers in the *How the*
 Sugar-mills stand upright, the better to *Sugar-*
 put the Canes between them (as one al- *canes are*
 ways doth while they are going) and the *bruised.*
 more convenient for the Juyce thereof to
 run into a trough, and to be always con-
 veyed to the Furnaces, where they boyl it
 to a just hight.

These Rowlers being thus placed thwart,
 hang over them slope-wise (to put your
 Grapes in by some at once) a kinde of hop-
 per, as a Mill-hopper, or in the form of a
 long Tray; at the lower end of which,
 over the middle of the two Rowlers, must
 be made a hole large enough to put your
 Grapes down through, so that they may
 fall on the middle of the Rowlers,
 which by turning, draweth them down
 between them, and so are they finely
 bruised.

Now under the Rowlers, for the bruised
 Grapes and Liquor to fall in, you must
 set a Receiver fit for the purpose, being ve-
 ry sweet, clean, and well seasoned, that the
 Wine get no ill taste, neither the tincture
 of any thing to spoil it.

Here note, that all the Juyce or Wine
 that will run onely with this bruising, is *Of the first*
 the second best, and is usually kept apart, as *running-*
 being more choice then that which runs in
 pressing.

Now

Now furthermore yet you may observe, that your white Grapes, of any sort, of which White-wines are made, may be pressed presently after they are bruised; and so much the better, for that the less spirit is exhausted or vanisheth by reason of Air.

But as for your red or blackish Grapes, from which comes your natural Clarret-wines; you may let them stand all together for the space of twenty four hours, or less, according to the high or pale-colour you desire to have your Wine be of; for it is the remaining together after they are bruised, which causeth the skins of the Grapes to give it the more tincture and colour; for should we press them presently, as we do the white, it would then have little redness in it, but remain palish coloured, onely a little ting'd with red. But whilst it thus standeth, you must cover it, for the Air is hurtful to it; and the longer it stands, the weaker will the Wine be, and the more apt to fower.

Of the Wine press *Of the Wine-press it self, and the manner of pressing.*

Seeing the Press must be made before we can press our Grapes, take here some instructions

structions for making the same, fit pre-
cedently to be understood.

And in the first place, for this purpose
you ought to have made a couple of large *Of the ma-*
and long screws, of very seasoned, firm, *king of the*
and good wood; and in what room you *Wine-press*
please to set your Press in, about six or
eight foot from each other, cause these two
screws to be very firmly fixed, by some
weighty pieces of wood or timber, at the
bottom and top of the said screws thwart
from each to other, so that they may not
rise or stir with screwing: upon each of
which screws you must have a box (as they
are called) fitted with ends made conve-
nient to turn, screw, and force them down
in pressing, in the same form as is used to
press the Apples, (being broken) to make
Sider in many places, as in *Worcestershire,*
Herefordshire, Gloucestershire, and divers other
places of this Nation.

Now between these two screws, towards
the bottom of them, you must have made
fast a very thick and strong piece of plank
made round or square, as you please: Up-
on which plank must stand a strong basket,
made for the same purpose, to hold your
Grapes being bruised; and round about
the edge of the bottom of the basket, in
the said plank whereon the basket standeth,
must be cut a notch or chanel for the Juyce of

E

the

the Grape or Wine to run round into one spout; which spout ought to be made on the side, so that under it may conveniently be set a receiver for the Wine to run in.

Another fashion Wine-press.

Of another fashion Wine press Another fashion Wine-press is this (and I think it is the best) in place of the two screws aforesaid of the other Press, and also at the like distance from each other, as the screws before were; in place thereof must be put two posts, or supporters, good and strong: And at the top of them, or at least pretty high athwart, in the middle between them, must be fixed a very strong box, in which must turn a strong screw in the middle: and on the lower end of the screw is to be a cross piece fastned, for the end of the screw to turn in as it is moved about or screwed; which is to be forced with a long and weighty crow of Iron, by two holes made cross in the square towards the lower end of the screw, for the end of the crow of Iron to be put into; to force the said screw about, to cause it to squeeze the Grapes very hard; a board being first fitted and laid on the top of the Grapes in the basket.

What things are necessary to build the Grapes for pressing

You may instead of this basket use a wreath

wreath of straw; but in mine opinion it is a much more troublesome way then the former; or if you have but a few, you may use a strong hair-bag: but for those that have a Vineyard, and great quantities of Grapes, a basket is the onely thing for this purpose, or at least two, that you may be filling the one whilst the other is emptying; and so with good help you may press many bushels in a day.

This way you may also make Gooseberry-wine, Raspberry-wine, Curran-wine, Wine of Cherries, either black or red; Apricock-wine, Wine of Plums: but these last mentioned fruit must be stoned: and indeed there is some difficulty in ordering all these Wines, which may cause them to be much different both in goodness and taste; neither do I think this the best way, although some use it; but truly I think one of the best ways, (if not the very best) is to take the clarified juyce of any of these fruits, and with good Langoon-white-wine mix it so, that it may taste much of that fruit you desire; and so bottle it well, and let it stand a time, and you will have a pleasant and good Wine, especially for variety.

*How to
make sweet
ra' sorts of
compound
Wines.*

CHAP. XII.

Observations in September.

IN this, and also both in the former and the next month is the time of Vintage, or gathering of Grapes here with us in *The best time to gather Grapes to keep, is at Full-Moon.* England : which if you intend to keep them long after they are gathered, then gather them at the full-Moon : But if you press them presently, it is not at all material when they are gathered, so that they be gathered very dry.

Of pressing.

Seeing then that our Press is now in order, and our Grapes already supposed to be ready gathered and bruised, with the *Of pressing your Grapes* Rowlers before mentioned ; let us then fill our basket with these bruised Grapes, and begin to press them in order ; where we ought to consider, that the first part of each pressing, is accounted the best or richest of the juyce which comes by expression.

The general name of Wine.

This Juyce of the Grape, being included under

under the general name, is called *Vinum*, Wine; but the property of it being changed as by distillation; the spirits being contracted and brought into a less quantity, it is then called *Spiritus Vini*, or Spirit of Wine; and the dregs or setlings of this new Wine, is called *Vini fæces*, Wine-lees, whilst they are moist; but when these Lees are dried, then they are called *Tartarum tartar*, or *Of Wine-lees, and how called,* *Argol*; and the Lees or troubled Wine being distilled, is also called *Aqua vite*. Thus much of the name: but to return to our intended work: The later running, I mean, that which runs by more violent force in compression or pressing, (although of the same sort of Wine) is smaller, weaker, and harsher, and sometimes must be helpt with refined Sugar, or else it may prove little worth.

Now having pressed your Grapes, and received your Wine, the first running by it self, and the second or last running apart by it self, or both together, as you think good; then let your Vessels wherein you put the same be new, sweet, and very well hoopt, or bound at least with one Iron hoop at each end of the Cask, for the better constraint of the volatile Spirits, which by an agitation or striving are apt otherwise to be dispersed and fly away. *Of Vessels fit for your Wine.*

The Wine then being put into your

Vine-ves- Vessels, lay a broad leaf or piece of paper
sels must be over the bung-hole, and on the paper lay
kept full. some sand; that so the less air may get in
 to flat the Wine; and you must always

Deep Cel-
lars a great
help to
Wine.

keep some overplus, besides what fills your
 Vessel, in a readines, that still as the Wine
 ferments and worketh out, so you must
 be sure to fill it up again, and let it stand
 a while to work or ferment before you
 place it in the Cellar; for consider that it
 is heat that causeth fermentation. The
 Cellar ought to be very deep, and the
 deeper the better, and the more cool it is
 for Summer, and the warmer for Winter;
 which is a great advantage for the keeping
 and preservation of Wines; preserving
 them in a medium or good decorum, as
 they ought to be. And this is the grand
 reason why their Cellars in *Germany* are
 twelve, eighteen, or twenty foot deep, be-
 cause of the extremity of cold in Winter,
 and the violence of heat in Summer more
 then is here; so that had they not
 deep Cellars, it were impossible to keep
 their Wine long without sowing and
 spoiling.

Of looking
to Wines in
the Cellar.

And when your Wines are in the Cel-
 lar, even then you must diligently look to
 them, and help them that seem to be decay-
 ing with some that is more lively; for in
 this respect Wine may fitly be compared

to a Child; for as a Child is often fed and so nursed up, so ought you to feed and nurse up your Wines.

And you must see to the racking of your *Racking*. Wines in time, that they ret not too much upon the Lee, especially in *May* and *June*, *Great care* when the Vines begin to flower, for then *of Vines* is the most danger; for the Wine-Merchants observe in *France*, and every where *must be taken* else where there is Wine, that during the season that the Vines are in Flower, the Wine which is in the Cellars makes a kinde of fermentation, and pusheth forth a little white Lee upon the surface of the Wine, which continueth in a kinde of disorder until the Flowers of the Vines be fallen; *Ferment-* and then this agitation or fermentation be- *ing of* ing ceased, all the Wine returns to the *Wines.* same state it was in before, according to the opinion of the Ancients 1300 years ago: the same time doth this fermentation happen that the Vines seem to exhale their spirits in the Vineyards. Now those Wine-spirits that issue from the buds and flowers *The rea-* filling the air, they are drawn into the Ves- *son that* sels by the connatural and attractive ver- *causeth* tue of the Wine within; and these new *Wines to* volatile spirits entring, do excite the most *ferment.* fixed spirits of the Wine, and so cause a fermentation, as if one should pour there- in new or sweet Wine; for in all ferment-

tations there is a separation made of the Terrestrial parts from the Oily, which come out of the essential parts; and to the lightest mount up to the Superficies, the heaviest become *Tartar-lee*s, which fall into the bottom.

*Why there
is most
danger of
Wines at
this time.*

But in this Season, if one be not very careful to keep the Wine in a proper temperate place, and to keep the Vessel full and well bung'd, and use such other endeavours as are ordinarily used by Wine-Coopers; one runs a hazard of spoiling, or at least of impairing, if not quite spoiling it, because that the volatile spirits coming to evaporate themselves, they carry away with them the spirits of the Wine that is barrelled, by exciting them, and mingling with them.

*Fermenta-
tion.*

And it is not onely in *France*, and other places where Vines are near Cellars of Wine that this fermentation happens; but in *England* also, where we have not Vines enough as yet to make good store of Wine, the same thing is observed, yea, and some particulars beyond: Although we make not Wine to any considerable proportion, yet we have Wine in great abundance, which is brought over by the Merchants of several Nations, as from the *Canaries*, from *Spain*, and from *Gascony*: Now these Regions being under different Degrees and Cli-
mates

mates in point of Latitude, and consequently one Country is hotter or colder than the other; or that some Vegetables grow to maturity sooner, by which it comes to pass that the aforesaid fermentation of our differing Wines advance themselves more or less according to the Vines from whence they did proceed, at what time they do bud and flower in the Regions where they grow; it being consentaneous to reason, that every sort of Wine attracts more willingly the spirits of those Vines from whence at first they came, then any other sort different from them. And this is the grand reason why there is more care to be taken that your Wines spoil not by their reboiling at that time of the year, then in any other whatsoever.

Of sympathy and attraction.
Of reboiling of Wines.

Now to prevent the reboiling of Wine, I have been told that a piece of Cheese put into the Vessel, will work wonderful effects; or else if you put a bunch of Penny-royal, or Organy, or Calamint about the hole at which the Wine cometh forth, it doth help very much, as they say: But this I never tried my self as yet.

How to prevent the reboiling of Wines.

And if your Wine be new, and you would have it quickly purged, for some more then ordinary occasion you have to use

*How to pu-
rifie Wines
quickly.*

use it; you may, to hasten the purifying of it, put in some old and sharp White-wine; or for more haste, you may put in a pint of the best Whitewine-vineger to every fifteen quarts of Wine. I do not direct this, that I would have any adulterate their Wines, for that too many are apt to do already, (especially of Forraign Wines) which if it were more forborn, it would be much better for the health of those that drink it.

And if in the spending of your Wines they begin to grow dull, and loose their spirits, life and vigor, and decay (as a great deal will by that time half the Vessel is drawn out) especially if it be any long time in drawing;

*To keep
Wine from
spoiling.*

To prevent this, you may at the first piercing draw it all out into bottles, and afterwards set the bottles, or lay them in a cool place of the Cellar; or if you please, you may set them in sand: but then in Summer you must always keep the sand moist, or else it will heat and spoil the Wine.

Or if you have not bottles enough, you may first drink out half your piece of Wine, and then draw out all the residue at once into bottles, and so let it stand a while.

Or if you want either bottles, or this
con-

conveniency to draw it forth at once, I advise you, that when part of your Wine is spent, that you once finde it begin to be flat never so little, you may then dip a piece of linnen-cloth into melted brimstone, being made fast to a wire or some such Iron thing, and then set it on fire (the Linnen-cloth and Brimstone, I mean, not the Vessel or Wine) and then put it in at the bung-hole of the Vessel; and so let it hang burning in the Vessel until it be all burnt out, keeping in as much as you can the sulphurous vapours; and so afterwards stop it up close again. This doth very much help decaying Wine, by adding spirits thereto; for all Wines have naturally in them a sulphurous quality, as is very manifestly and apparently seen in burning.

*How to
preserve
decaying
Wines.*

But let us proceed a little further, and suppose that we have performed all things necessary in this Work, and have here the Juyce of the *English* Grape, such as it is, but yet it wanteth a sufficient and perfect digestion to bring it to maturity, or at least to such a suavity as is pleasant to your Palate; to perform this, we may, according to the Spanish and some others fashion, boyl this said Juyce or Liquor a considerable time; by which boyling is evaporated the thin or *aquous* part of the Wine, and so the rest

*To advance
English
Wines.*

rest that remains is rendred more pleasant; and it being cold, may be mixed with equal proportion of the red Wine: or else order it so as it will best agree with your own taste. But if we are forced to use outward helps, in default of our Soil or Climate, in mine opinion these are some of the best.

To every Gallon of our English Wine, such as it is, add one pound of Raisins of the Sun, or for want thereof, *Malago* Raisins washed, and either cut or stoned: or else (for other sorts) chuse the best Currans you can get, and being well cured, washed, and pickt, use to each Gallon of red Wine the same proportion as before, and leave

How to advance low Wines several ways.

them in this Imbibition, until the Liquor have extracted the tincture and strength of the Fruit; then draw the Wine from the Fruit, if they have wrought themselves into a body: And this Liquor so drawn off, will become a most pleasant Wine, which may be made to resemble divers kindes, either to be drunk alone, or serving to taste any other Wine, according to the proportion of the Fruit that is infused.

And if it happen so (as sometimes it doth) that you have some Wine which by any default doth naturally prove too sharp for your ordinary drinking; you may then draw

draw it into bottles in time (as I told you before) and in each bottle put a spoonful or two of the best refined, or else double refined Sugar, letting them stand a time in the Cellar before you drink it; and then I doubt not but you will finde it a pleasant and good Wine.

There are many other artificial ways to advance low and harsh Wines, which I forbear to mention: *Verbum sapienti sufficit.* If you have any that prove quite sower, convert it into Vineger; and the way to do that you will know anon.

CHAP. XIII.

Observations in Octobèr.

For the most part you have not gathered all your Grapes, or the later part *Of the later Vintage* of your Vintage, until this month; for the gathering of which, then, chuse a dry day, and gather none but what are indifferently ripe; but if you do gather all, then put them severally: for as I said before, if you press the ripe and unripe together, the one will spoil the other; so that having picked out all the corrupted berries, (if there

there be any, as usually there are in this month, by reason of some little Frosts, &c.) it is best to press them apart, and keep the best as good Wine; and the other may serve to make Vineger, unless you can advance it otherwise for better use.

Of weeding.

In this month, especially if the season be milde, weeding your Vineyard ought not to be forgotten, because the weeds in the beginning of this month especially do increase very fast, which may much annoy the Vines, unless they are rooted out.

Of the name of Wines.

Of the names of Wines.

Seeing that the Harvest or Vintage for the present year is now over, and our Wines in our Cellars, let us consider what variety we have, and by what English names we vulgarly distinguish them: however, as I told you before, *Vinum* in Latine is the general name for all Wines; *Protophium* signifieth that which runneth by onely the weight of the Grapes being put together.

Fortinum, is that which runs immediately from them being bruised or trodden: This is that excellent Nectar which nourisheth *super omnia alimentum*. But our English Wines, and such others as we have here, are known to us, and distinguished

guished most properly by the name of deeper and paler coloured-Clarets. White-wines are of two sorts, either sweeter, or more sharp, or austere; also a small *Frankinick*-Wine: these are the sorts this Climate most affords, unless their property be changed; and then they are called by other names according to the matter wherewith they are mixed; as of Raisins, Rasberries, Cherries, Currans, &c.

And concerning the names of those Wines that are brought unto us from beyond Seas, they are so many and so various, that I think it but lost labour to set them down particularly: some take their names from the similitude of the Grapes themselves; some derive them from the place from whence they come, or where the Grapes grew of which they were made; some are named by Phylitians, others by the Merchants of all Nations, according to their various Fancies: But those that are most commonly known to us, and most frequently sold in Cellars and Taverns, may be comprized under these three general names, *i.e.* Sack, Claret, and White.

Of Sacks.

Malaga-Sack is of a deep yellowish colour, sweet, and delightful in taste.

Smyrna

2. *Smyrna-wine*, or a sort of Greek-wine, is of a deep red, or rather tending to a blackish colour; and is in taste a mighty pleasant and delicious Wine.

3. *Muscadine*, or *Muscadel*, both white and red, are very rich and sweet delightful tasted Wines: These are all such Wines as are called *Semi sanguis*, before they are received into the mouth.

4. Red-Sack, so called from its colour, is a pleasant Wine.

5. *Canary*, the sweetest sort, is to some palates a delightful and good Wine.

6. *Abarsher*, or a more rasie *Canary*, as it is usually called, is to some other palates rather chosen then the former; and sometimes these two mixed drink very well.

Of Sack
or Sweet
Wines.

7. *Frantinick* is a very pretty pleasant Wine.

8. *Muscad*, for the most part of a whitish colour, pleasant in taste: These are the most sweet and nourishing Wines which arrive here from several parts, and do differ very much in nature and taste.

9. There is *Sherry*, or *Sherry-Sack*, very pleasant to some who are much used to drink it.

Of Claret-wines.

There is a sort of Claret called *Hobrian*-wine, of a deep red colour. 1.

Port-de-port, more high coloured. 2.

Remedee or *Remedis*; a deep red, or blackish coloured Claret. 3.

There is a Wine called *Terse*-Claret, which I perceive some think it to be natural; but I doubt they are, for the most part, mistaken: this Wine is of a darkish red colour. *The several sorts of Clarets.* 4.

There is red-Wine: this is much used for the changing of White-wine into Claret. 5.

The most ordinary Claret is White-wine dashed with a little red; which may be made deeper or paler at pleasure: this is like *Burdus*-Claret. 6.

There is *Vin de Paris*, or *Paris*-Wine, which is a pale and pleasant small Wine. 7.

And there is your *Mant*-wine, a very good Claret: these are all the sorts of Clarets that at present I remember. 8.

of

Of White-wines.

1. *Of White-wines.* There is a rich White-wine, as they call it, commonly pretty high coloured.

2. There is White-wine which is more paler and smaller, a thinner, or not so full a bodied-Wine, as is usually said.

3. There is also a *Langoon*-whitewine, which is one of the best sorts of White-wines, and is commonly known to be the choicest

Now besides these which I have only named, there are other sorts of Wines, as from *Fial*, *Medera*-wine, &c. and it is to be understood, that all these Wines, if we consider them from the first to the last, from the time they are made, until they come to be fine, and fit to be drank, that they differ much both in colour and taste; and so do any that are made here, as well as those beyond Seas.

CHAP. XIV.

Observations in November.

NOW are we arrived at the last *Autumnal* month, when as the goodly Vines, as well as all other Trees within our Hemisphere, are declining, by reason of the Suns withdrawing it self from us, and is now gotten at such a distance from these Northern parts, that it causeth all Vegetables, as it were, to mourn and lament its absence; and for want of whose warm and comfortable influence, the severer cold and frosts seiseth upon them, and strippeth them of all their goodly Ornament; I mean their Leaves falling off from them, as a sure and certain approach of Winter.

Seeing then that times and seasons keep their continual course, and that there is a motion or constant circulation of all things; we may so order our Vines as they may flourish the more hereafter, when the severity of Winter is past and gone.

And to effect this some do in the later part of this month open a little the up-
When good to open the roots of per Vines.

*Of dung-
ing the
Vines.*

per part of the roots of them, cutting away all such suckers, and other superfluous roots which are supposed to be obnoxious to the principal Tree; and then mixing some good Dung, Lime, and the earth that was digged up from them, all together, they then lay it to the roots again, that so by the help of the Winter-showers it may soak in, and fasten by degrees, the better to make them prosper when as Spring cometh. The *Germans* say that the roots ought to be cut or proyned but the first five years, neither (say they) must they afterwards be much loosned by digging deep.

*How to de-
fend the
Vine from
extream
cold.*

And furthermore, in *Germany* (as he from whom I had most of these instructions hath often told me) the Winter there is so extreemly cold, that they are forc'd to cut off great part of the boughs and branches of their Vines nigh to the main body of the Tree, and lay it along on the ground, and then cover it, to defend it from the vehement nipping frosts and cold, which is sometimes so violent, that otherwise it would kill them; and so they let them remain covered till the severity of Winter be past. But here in *England* it is not so: for the frost or cold is never so violent or piercing, but that you may let them stand (as they ought) all the year, and onely cut them at proyning-time.

CHAP.

CHAP. XV.

Observations in December.

ALL the care that many here in England take of their Vines, is to proyn them in this month, especially in the Twelve days, and that with little skill, and very carelessly too; thinking that to be sufficient, without using any other industry; looking that they should plentifully bring forth, although no other act of Husbandry be used, or bestowed upon them: which is dissentaneous to Reason, and also contrary to the rules of Art and good Husbandry; for whereas the greatest industry that can be used, is but sufficient for the producing of plentiful store of other fruit, and for the bringing forth much of any kinde of grain; therefore I see no legible reason why we should not use all possible industry in this, as well as in any other Husbandry, if we expect the like increase.

*The Vine
much neglected.*

In this month Vines here in England *Of proyn-* may be proyned, as it is now the most usual custom with many. In case you

are suspicious that you shall want leasure, or that some other hinderance is like to intervene or prevent your doing it in one of the next following months, which in mine opinion, as I have before told you, is the best time to proyn in: I say, in this respect you may now proyn your Vines, and not otherwise. In this month I think it a very convenient and fitting time to open *Of opening the roots, or rather the earth at the roots of the roots of Vines, and stercorize them, as I have be- the Vines.* fore mentioned.

And thus much before exprest is according to the *German* practice, and for several years used here in *England*, and approved by industry and experience; which I have taken the pains to put together in some reasonable order, according to the several papers wherein dispersedly I had taken it at vacant hours, for my recreation, from the Operators own mouth.

I will next following set down, and that very briefly, something concerning the French way or manner of planting a Vineyard, especially that wherein it differeth from what we have before related.

CHAP. XVI.

The French way of planting a Vineyard.

I Think it may be necessary as well as delightful to some, that before we end this our discourse, we speak something of the French way of planting, as it hath been learnt of them, and as I observe is now here in some places most used : in which operations the precedent rules may, for the most part, serve for sufficient instructions, seeing that they agree herewith in all circumstances, some few exceptions only.

The ground then for your Vineyard must be prepared, and put in a good posture or order, as is before shown, i. e. to be situate on the side of a Hill, to be laid sloping, to be well Stercoriz'd, and made very good earth, and that a good depth of mould may be raised in the same, &c.

Now whereas in *Germany*, they commonly lay their Vineyards plain and even, or at most do only raise the earth about the

root of each Vine, as we do about our Hops, yet not half so high; so in France they raise interstices all over the same piece of ground they intend to plant.

*How to set
out the
ground for
a Vine-
yard.*

First they begin at one side of the Vineyard, and drawing a line from the top of the same to the bottom, they mark out about two foot thwart, which is to lye plain; and then removing the Line, they mark out a yard or three foot more thwart, which is to be raised by throwing on it the mould out of the before-recited breadth of two foot which was to be plain; and so they continue this order throughout the whole piece of ground that is to be planted: First to lay about two foot plain, and then next to raise about a yard; and then again two foot plain and low, and then a yard raised in little ridges straightly pointing from the upper to the lower part of the Vineyard.

*The name
of a Vine-
yard.*

These ridges, or raised places, are by some called *Tumulus*, the Vineyard-graves, from *Tumulo* a Grave; as being raised higher then the rest of the earth that is by it.

These low spaces are for convenient passage between the rows, that so you may

may not tread the mould over the roots of them

The ground being laid as it ought to be, *How the ground is to be marked out.*
 mark out your rows equally where every plant is to be set, strait all along on each side of every raised part; so that in the rows strait up and down, they may stand about three foot distance from each other. planting them a little sloping, so that the lower end or root of the plant be in the highest ground, and the tops towards the lowest, as it were pointing out of the side of the raised part; as suppose at each of these Marks or Cyphers to be a set plant,

○ ○ ○ ○ ○ ○ ○

○ ○ ○ ○ ○ ○ ○

○ ○ ○ ○ ○ ○ ○

and that there is a yard, or thereabouts, between plant and plant in the rows strait up and down; and thwart they ought to be about two foot distance from row to row in the narrowest, or that which lyeth low and level; and a yard *At what distance the Vineyard.*
 between the rows in the highest ground, I mean between those two rows that grow on each side of the *Tumulus*, or raised part, *plants are to be set.*

part, as you may suppose the marks at Figure 2 to be the rows, or young plants which the Vineyard is newly planted with, where you may see that the tops are pointing towards one another, and also the roots likewise set a little sloping in the raised mould, as you may see Figure 3.

And being thus planted, in the middle interstices, or spaces between in the widest, as it were over the roots of the Vines, is laid your earth mixed with dung, so that the rain may by little and little convey it to the roots of them, to cause them to bring forth the more fruit: the lower spaces are not onely convenient for passage between the rows, as is said, but also for the conveyance of the water away in hasty rains, that it do the less hurt to the Vines: an Example of this you may see by *Blackbeath* near *Greenwich*, at a place that was once *Colonel Blunts*, which is the nearest Vineyard to *London*, that I know, of any consequence.

*More or
less di-
stance may
be taken
for Plants.*

But yet notwithstanding all that I have hitherto said, you may take a wider or less distance for your plants, as you see best by experience, and as your ground will well maintain: some instances of which I will by and by set down; and observe in the interim, that the less room you take for them, the fewer branches must you let grow

up from one root ; as for instance, in this width , there is but one branch or plant by every prop, which is enough , as you may see Figure 4.

Here you see that these plants are set at the same distance as before ; and that there is at each plant or tree a prop, whereunto they ought to be tyed, to sustain them in order, they being naturally but of feeble force or strength to support themselves : and as they grow up, you may, if you please, nip off the tops, and always keep them onely at the hight of their props ; or you may let them grow higher, as some do, and set them in this order ; that is to say, at proyning time you may bend down the top of one Vine to the middle of the next in the same row ; and so that second Vine you may bend down to the middle of the third in the same manner ; and so the third to the fourth, all along the row, tying them all one to another, that they remain all evenly bent, as you may see in Figure 5.

Now in this manner may they very handsomely be set by the side of a Gravel-walk in a Garden, or such other place, for Ornament, or a boundary, or the like ; and indeed sometimes they bear wonderfully in such places : But in this respect they are often put double, as you may see in Figure 6.

You

You see by the foregoing Figure that there was but one single plant suffered to grow up from one root, and a prop set by each of them, and so bended down from one to the other, and there tyed. But here are two branches or trees at every place, with a prop set between them, and bended down from one to the other all along: which may be done all the tops one way, as you may perceive by the first two towards the left hand, where the tops are bended both one way, and there fastned to a prop; or else they may be done as the rest are, *i.e.* one top bended down towards the left-hand, and the other bended down the other way towards the right-hand, and tyed to the next prop to them, from one to another all along the row; and also one a little higher then each other, which I think is the best way of the two.

And if now at this distance which we have all along before treated of, you finde that your ground is too much incumbred thereby, or that it will not well maintain so many; then you may, if you please, take away every other plant, onely setting the props in the same places as before; and then letting two branches or plants proceed from each root, you may bend them each way both to the right-hand and to the left, or up and down the Hill, all along the
row

row; so that there ought none be left at proyning time to grow up by the same props that are set at those roots, but onely brought to go up by the void props on each side, as you may see Figure 7.

Where for example may be seen, that the two branches that proceed from one root, are not carried up by the same prop we set by them (for of the use of that prop we shall speak by and by) but they are bended, and brought a little distance from the top of the ground, and tyed up to the next prop on each side where there is no plant grows; and these are for the bearing Vines the Summer following: and indeed experience teacheth, that the nearer to the earth Grapes grow (so that they touch it not, or that the rebounding wet offend them not) the better, sweeter, and more ripe will they come to be. *Vineyard-Grapes the best.*

Now in Summer when you come to break off the leaves and branches, you must chuse out and preserve two of the most forwardly and best branches or young sprouts that spring out at the roots of the other Vines; (nipping or cutting away all the rest) and as they grow in length, so tye them strait up by the prop they grow by; and then at proyning-time the old ones are to be cut away close to the root, or the top of the earth; and these young ones *How to leave the Summer-suits for plants.*

ones of the last years growth are to supply their room; and so always as the old stocks are taken away, there are, if you please, young ones to supply their places, which sometimes produce much the more fruit: and so may they be taken away often, or once in several years, as you see them bear and prosper best. See Figure 8.

And now I doubt not but here you perceive the onely use of that prop which before seemed useles, *i. e.* to support the young suits (being tyed thereto) for the time ensuing.

Of several opinions.

Indeed there are many opinions, and as various as mens faces are, so different are their mindes: and concerning this work, some think that the best way is for the rows to run along thwart the Vineyard, or side of the Hill; in the same manner as is shewed in the other, which go strait from the lower to the upper side, onely leaving little trenches through the raised places here and there for the water in hasty rains to pass away. And their reason is, because they think it to be more advantageous to the ripening of the Grapes; and that the Southerly Sun hath a more powerful influence on them, then it hath the other way: but let every one use the method that he findeth best by long and trye

my experience; for I think for my own part the other to be the better way. However, I thought good to give a touch of all such ways or acts of this nature as I have seen, that I might in a reasonable manner satisfy the desires of others therein, as well as my self.

And now for the raising and increase of young plants, whereby to have a store, as well to supply the wants where Vines decay, as to plant such places where there is none; they do at *Of the cutting out of plants.* proyning-time cut out many plants, noting every sort by their several names, so that, when they please, they may take off what they have a minde to: they do then immediately plant them very thick, or many together in a Nursery, or in a corner of the Garden, the ground being before prepared and made very good earth, so as it is usually made for planting of any other *Young Plants for a Nursery, and their names.* more tender plant; and then after a year, or two, or three, as occasion falleth out, they may be replanted into the Vineyard, or to Wall-sides at pleasure.

Thus much then which I have spoken concerning the French-Vineyard, I think

think is sufficient at this time : as for their proyning, replanting, &c. it differeth so little from what we have before prescribed, that it would be in vain here to mention any thing more of it ; besides, I am as unwilling to write one thing often, as you may be to read it ; so that I shall not trouble you further in this, onely with a few lines concerning layers, which is the way that most Gardners in this Country now use for the raising of Vines, especially Wall-vines, and such who have not many to raise.

CHAP. XVII.

The English way of raising young Vines.

Of the English way of raising young Vines

NOW as concerning our own Country fashion, or the way most used here in *England* for the raising of young Vines, it is done by layers ; and indeed it is none of the worst way, where there is not many to be raised, and for them that have Wall-vines onely : for the accomplishing of which, you ought first all along by the Wall-sides where your Vines grow, by the roots

roots of them, and under the branches to
 make a bank or border of very good earth, *Of Layers,*
 and in as good order, as if it were for the *and how to*
 planting of any other choice Tree or Flow- *order the*
 ers; and then make choice of such suits *ground for*
 that are of the last years growth, and stand *them.*
 convenient to be laid down into this earth
 or bank thus made; which you may do at
 any convenient time, from the later part
 of *November*, till the beginning of *March* *How, and*
 following: and now having made little *the time*
 trenches in the bank, lay your branches *when to*
 down into them, yet not very deep; and *lay.*
 if the weight of the mould will not well
 keep them down, you may fasten them
 down with a hooked stick, or such a like
 convenient thing; and be sure that there
 be a knot or joynt, if not two, in that
 part as you lay under the mould, and
 that you intend shall take root to be a
 plant. Now if your branches be long, you
 may begin to lay at that part next to the *Several*
 tree, and lay in so much of it, as is suffi- *plants may*
 cient for the root of a plant; and then let *be raised*
 some part remain above ground for the *of one*
 top of the Plant or Vine; and then bend *branch.*
 down the branch again further forwards
 in like manner, and let some more remain
 above ground for the sufficient length of a
 plant; and so are you to do the length
 of the whole branch, first to lay some part

of it under the earth for the root, then let some bide above ground for the top, where it ought to be cut when it hath taken sufficient root; and so there may be sometimes raised of one branch, four or six Plants or young Vines, as I have seen where the bank or border is long enough to contain them.

*When to
take up
your Lay-
ers.*

And this way you may, if you please, raise many plants in a year; for if you let them remain in that posture until proyn-ing-time next, before you take them up, you will finde that they have drawn root in all those places, so that you may cut them in convenient lengths for several plants; which may then be planted in any other place fitting. But if you have no opportunity to remove these plants before the next Spring approach, and it fall out so that you let them there remain another Summer, then the best way is to cut them off from the Tree, for otherwise they draw too much of the vigor and nourishment of it.

*Of the lay-
ing young
suits.*

And if in the Summer towards *July, Au-
gust* or *September*, there happen to spring forth any branches that may be fitly laid in such order as I have already shown; then do it, and they will by the end of *Aut-
umn* have drawn root, and sometimes prove as good and forward plants as the other
before

before mentioned : but if after you have laid them the weather be very dry, you must often water them a little ; and you may observe that there cannot many be laid of this kinde, but onely such as grow *of water- ing.* so, as may be done without much bending ; for being now young (I mean of this same Summers growth) and tender, they are very apt to break, as being full of Sap, which makes them brittle ; and afterwards, when this natural humidity is much wasted, they become more tough.

Now if it should happen at any time that you have a minde to lay any older branch of a Vine-tree in this nature, I *How to lay older branches then of one year* mean one of two or three years growth ; you must first at the knots, or such other part as you mean to put under ground, either bruise them, or else scrape away the bark in that place even to the firm wood, for otherwise it will not draw sufficient root under two or three years time : but if you go about to move it in such a reasonable space of time, as you do the other layers, it is ten to one but that it will dye, and you loose your labour. And this is all the necessary instructions I have taken, or that at present I think of concerning this Work. And so I will conclude all, with onely adding a few Receipts fit to be

known and used, upon several occasions.

It is true, that there are many sorts of Vines, either through the nature of the Trees themselves, or by the moisture of the ground they grow on, affording them over-abundant humidity, or some other innate quality, that are very much subject to bleed or gleet when they are proyned; or especially, if they happen to be either broke or cut, when the Sap is but little ascended, yea, sometimes even to the loss of the Vine, if it be not speedily prevented: which may be done with these things following.

CHAP. XVIII.

How to prevent the bleeding or gleet of Vines when they are cut or wounded.

How to prevent the bleeding or gleet of Vines.

TAKE hot Ashes, and put on the place that gleeteth for several times, and it will sometimes stay it: Or,

Take the ordure of a man, that is dry and stiff, and bind it to the place very hard with some pack-thread: Or,

Drop

Drop on the place that bleedeth some melted Brimstone. But if the gleeing do not yet stay, then,

Take the powder of Bole-armoniack, and the white of an Egg; beat the white of the Egg very well, and then put thereto the Bole, and mix them, and bind it fast on the place that bleedeth with Flax or Linnen-cloth: Or,

Presently sear the place, or cauterize it with a hot Iron, and then put good store of Turpentine thereon, and bind it fast with a cloth and a pack-thread, or some other string.

How to have Grapes to grow long upon the Vines.

Do thus: put a Vine-branch through a basket in December; chuse such a one as is like to bear Grapes; fill the basket with earth, and when the Grapes are ripe, cut off the branch under the basket; keep the basket abroad whilst it is warm weather, and within doors in cold weather. *How to have Grapes to grow long on the Trees.*

Another way is this, to have them grow long on the Vines.

Towards cold weather you may cover with Horse-dung or Flax (but I think Flax the

the best) all the stalks of the Vine, even to the bunches of Grapes, covering the bunches themselves with straw, or put them into glasses; and so you may happen to have Grapes growing on the Vines at or near Christmas.

How to preserve bunches of Grapes very long.

When the Grapes are ripe, and before *To preserve* the frost hath taken them, in the New-
bunches of Moon gather as many of the fairest
Grapes. bunches as you would keep; and having knocked some nails or hooks into a box or Chest-lid, with some thread hang some bunches of Grapes thereon, so that they touch not one another, and then shut down the lid or cover so close that no air come at them, and set them in a room wherein is usually kept a fire; and when you would use them, plump them in a little warm water.

Another way.

If you cut a large branch off the Vine, which hath one, two, or three clusters or bunches of Grapes growing on it, then each end of the branch that is so cut off whereon the bunches grow, thrust into a
 sound

found and lasting apple, and then hang them up in a dry room.

To preserve Grapes.

Take the Grapes when they be almost thorow ripe, and cut the stalks off, and stone them in the side; and as fast as you can stone them, strew Sugar on them: You must take to every pound of Grapes three quarters of a pound of Sugar; then take some of the softer Grapes, and wring the Juice of them, and put to every pound of Grapes two spoontuls of Juice; then set them on the fire, and still lift up the pan, and shake it round for fear of burning to: then set them on again, and when the Sugar is melted, boyl them as fast as you can possibly; and when they look very clear, and the Syrrup somewhat thick, they are enough.

*How to
preserve
Grapes.*

Another way to preserve Grapes.

Take the clusters or bunches of Grapes, and stone them as you do Barberries; then take a little more Sugar then they weigh, put to it as much Apple-water as will make a Syrrup to cover them; then boyl them as you do Cherries, as fast as you can, till the Syrrup be thick; and being sold,

pot it. Thus may you preserve Barberries, or English Currans, or any kinde of Berries.

How to keep Wine from sowering.

*How to
keep Wine
from
sowering.*

Tye a piece of very salt Bacon on the inside of your Barrels, so as it touch not the Wine; which will preserve Wine from sowering.

To keep Claret-wine, or any Wine good nine or ten years.

*How to
keep Wines
long.*

At every Vintage draw almost a third part out of the Hoghead, and then rowl it upon his Lees, and after fill it up with the best new Wine of the same kinde you can get.

To separate water from Wine.

To separate Water from Wine, put in to the Vessel of Wine melted Allum, and after stopp the mouth of the said Vessel with a Stopper drenched in Oyl, turn the mouth of the Vessel so stopped downwards, and so the water onely will come forth: Or,

Cause a Vessel of wood to be made, and put therein some quantity of Wine

as it will be able to hold; the Water will come forth presently, and the Wine will abide pure and neat.

Some do boyl the Wine upon the fire so long, untill the third part be consumed, and the rest they use soon after.

How to make spirit of Wine.

This of all Vegetables is the most precious thing, and also the truest of all Cordials. And is thus made: *How to make Spirit of Wine.*

Take of good White, Claret-wine, or Sack, which is not fower nor musty, or otherwise corrupt, that quantity which may serve to fill the Vessel wherein you make your distillation to a third part; then put on the head, furnished with the nose or pipe, and so make your distillation first in ashes, drawing about a third part from the whole; as for Example, six or eight pints out of four and twenty: then Still it again in *B. M.* drawing a third part, which is two pints; so that the oftner you still it, the less liquor you have, but the more strong: some use to rectifie it seven times.

How

How to make good Vineger.

*How to
make good
Vineger.* Take as much Wine as you see good, either White or Red, and cast into it Salt, Pepper, and sower Leaven, mingled together; afterwards heat red-hot some Tyle or Gad of Steel, and put it hot into the Wine: Or,

In like manner a Radish-root, a Beet-root, or a shive of Barley-bread new baked put in Wine; and it being set forth in a Glass in the Sun, or in the Chimny-corner to the heat of the fire, will make good Vineger in a short time: which you may alter as you please, by infusing therein the leaves of red-Roses or Elder, or put in the Juyce of Mints and Centry.

To make Vineger of your corrupted Wines,

Take your marred Wine and boyl it, and take away all the scum that riseth in boyling. Thus let it continue on the fire, till it be boyled away one third part; then put it up into a Vessel wherein hath been Vineger, putting thereto some Chervile; cover the Vessel in such sort, that there get no air into it, and in short time it will proye good and strong Vineger.

To make Verjuice of Grapes.

Take of your Grapes before they be quite ripe, as many as you please, and bruise them; for the which purpose the rowlers must be set somewhat closer together, then for the bruising of your ripe Grapes: Now being thus bruised, press out the Juyce as you did the other for making Wine, and then put this Juyce into some Vessel, that you may be sure to fill it therewith; and then let it stand to settle, and work a pretty while, always filling it up as it worketh out, with some of the same reserved for that purpose, and in a little time it will become a very good Grape-verjuice; which for many uses is more precious then Wine, especially for the making of Sawces, and most especially for the dressing of Fish, for which purpose I know no better liquor then this; it doth quicken the Appetite, and corroborate the principal Ventricle or Stomack, thereby causing our meat and drink to seem more savory and delightful.

Thus may you do, if it fall out so, that by reason of cold, or wet, your later Vintage come not to such maturity as to make Wine; or that you have any Grapes that

that grow in the shade, by reason of some
interposition between the Sun and them,
that it is impossible ever they should come
to be ripe enough for to make good Wine;
in such cases you may make Verjuyce of
them, as I have even now shewed.

FINIS.



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